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APR 19 1961

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THE NATIONAL

APRIL 15, 1961

revisioner

LEADING PUBLICATION IN THE MEAT PACKING AND ALLIED INDUSTRIES SINCE 1891



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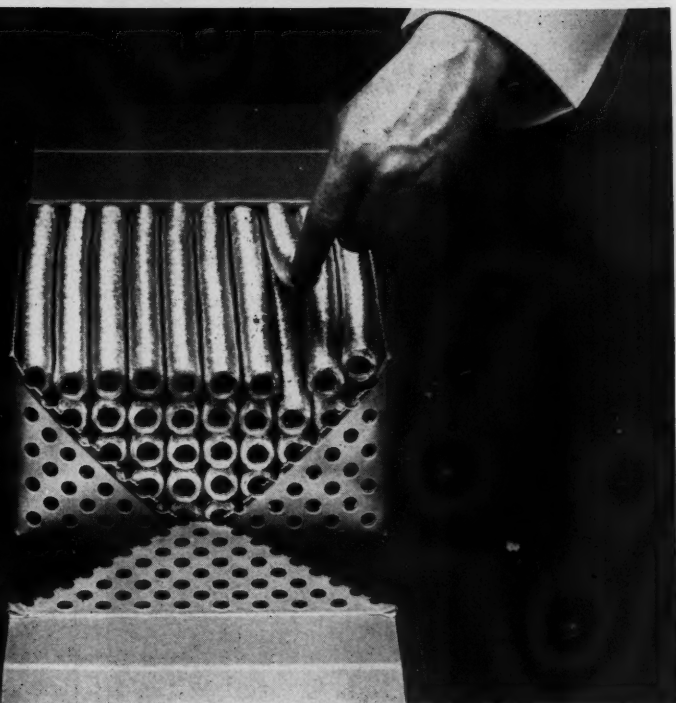
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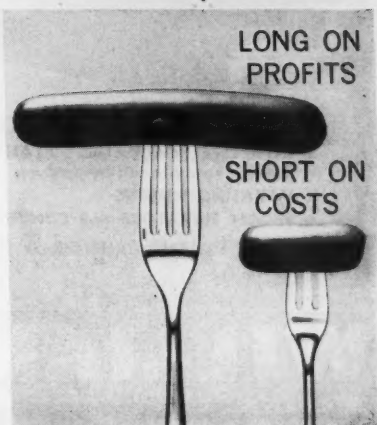
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THE NATIONAL PROVISIONER, APRIL 15, 1961



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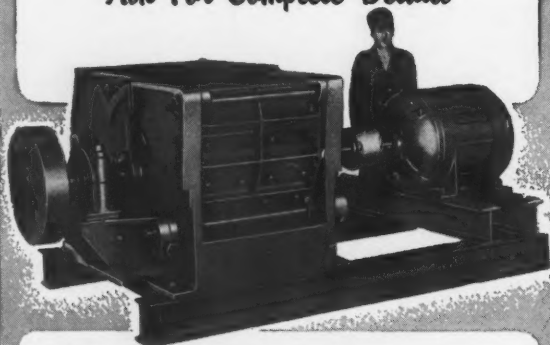
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VOLUME 144 APRIL 15, 1961 NUMBER 15

THE NATIONAL Provisioner

15 W. Huron St., Chicago 10, Ill.

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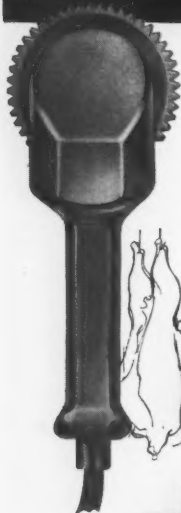


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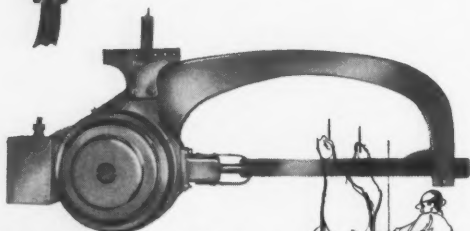
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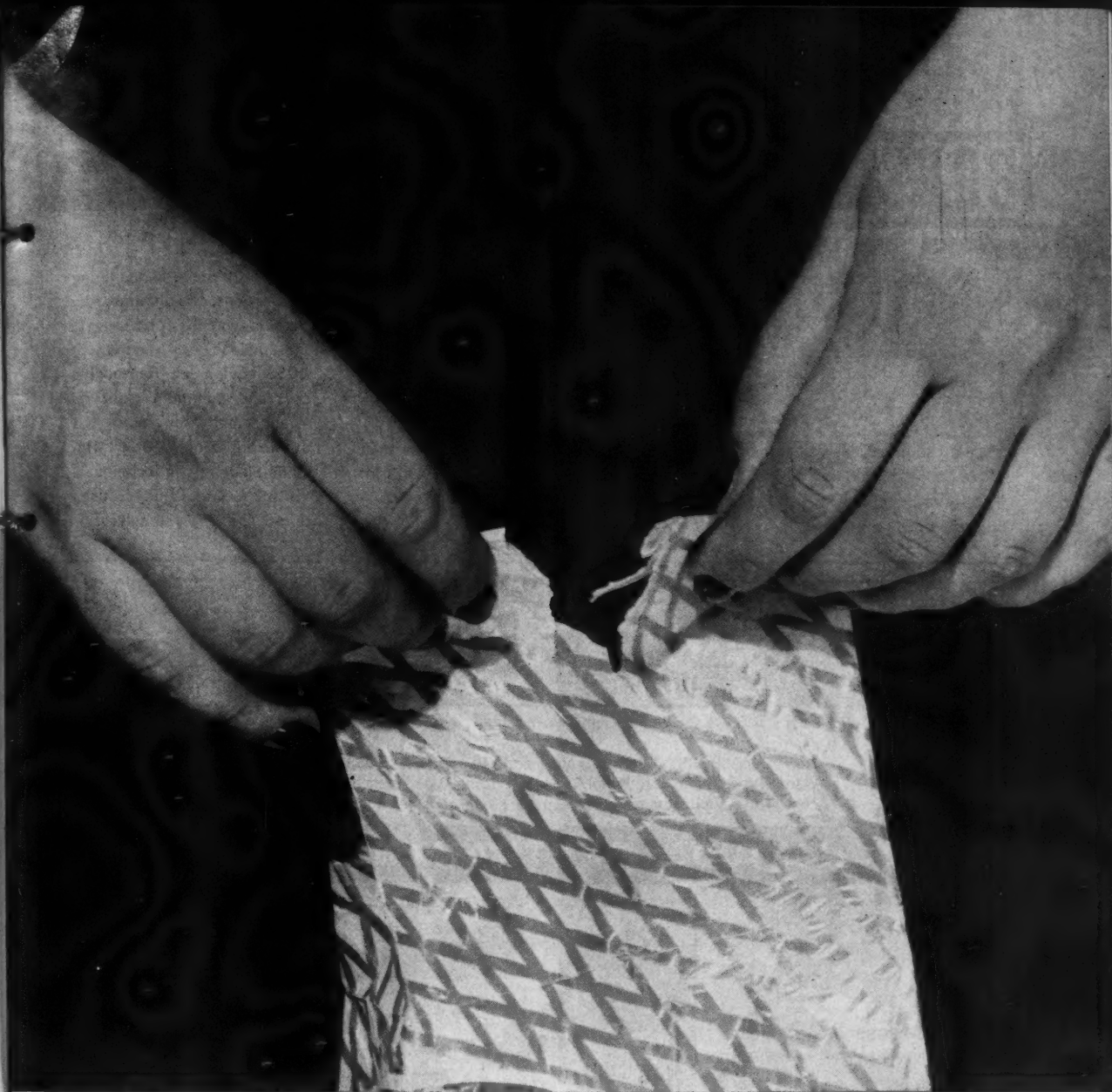
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But we're not miffed. It's *you* we're concerned about.

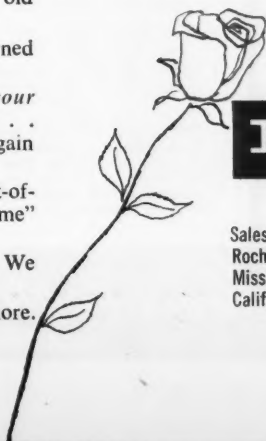
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BOSS

ELECTRIC STUNNING EQUIPMENT

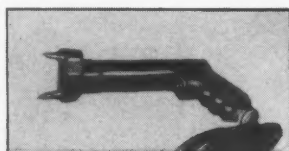


"BOSS" Stunners operate at voltages of 70, 150, 225, 300 and 400 for from $\frac{1}{2}$ to 3 seconds. Provided with circuit breaker. Weight — 53 lbs.



"BOSS" Elther Stunners operate at voltages of 70, 150, 225, and 300 for from $\frac{1}{2}$ to $1\frac{1}{2}$ seconds. Weight — 50 lbs.

"BOSS" Humane Slaughtering installations, being made by packers, prove conclusively the efficiency and economy of BOSS equipment. Reasonable cost and minimum plant rearrangement are among the advantages of "BOSS" Humane Slaughtering techniques. "BOSS" Stunners may be used on hogs, sheep and calves.



Pistol Type (Wt.—7 lbs.)



Wand Type (Wt.—7 lbs.)



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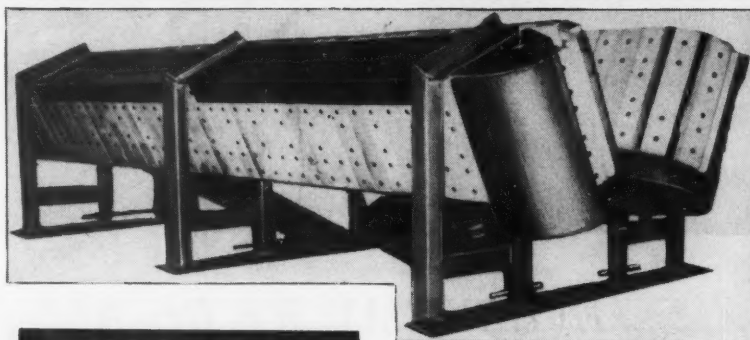
No. 1004 "BOSS" Elther Stunner and No. 1004A "BOSS" Stunner are furnished with Wand Type Applicator. Pistol Type and Tong Type Applicators are furnished at additional cost. Tong applicator may be used for small capacity hog, sheep and calf kills.

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No. 1005 RESTRAINING CONVEYOR

No. 1005. "BOSS" Hog Restraining Unit is a V-shaped restraining conveyor which supports the hogs in a quiescent upright position for application of the stunning instrument. The conveyors form a self-contained unit and are equipped with individual drives and individual motors and starter. In operation, the hogs are chuted (not shown) to the angle conveyor restraining unit. At this point the hog loses its footing and the stunning applicator may be easily applied.

74-A-13



SPECIFICATIONS

Overall length.....14' 0"
Overall width.....6'
Overall height.....4' 0 $\frac{3}{4}$ "

- Speed—40 feet per minute adjustable to 50 f.p.m. on standard units. Speeds of 22-66 f.p.m. through hand wheel adjustment. Driven by two 1 HP motors with one push button starter.
- Provided with manually adjusted variable pitch drive sheave for each conveyor.
- Accommodates large or small hogs with no adjustment.

For any capacity up to 600 and over per hour.
Weight.....4900 lbs.

- May be furnished with hand wheel adjusted vari-speed motor pulleys and totally enclosed motors at extra cost.
- Conveying flights are of seasoned, hard maple fastened to heavy chain mounted on heavy structural steel frame.
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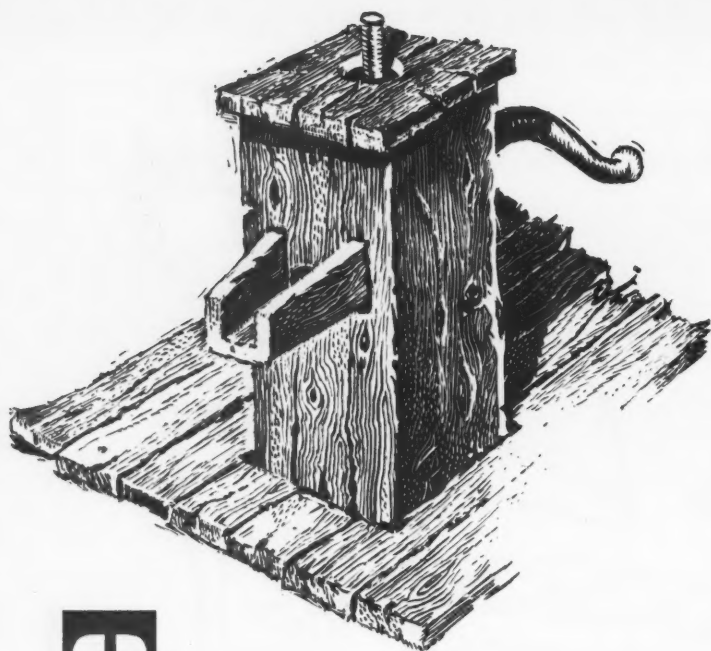
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THE PUMP AND THE RIVER OF MEAT

THE pump you see above isn't very dramatic. It never was—yet it was an accurate way to measure the progress of America through its early years.

Today, pumps are still measuring progress. Industrial progress.

More important, pumps themselves have progressed and are now doing jobs that were considered impossible a few years ago. No longer are they limited to light, free-flowing liquids. Many types are available to handle heavy, sticky liquids . . . emulsions . . . slurries . . . pastes . . . and even "near-solids."

The new line of St. John Tranz-porters is designed to pump all of those things, and more. Used according to our recommendations they can actually take the place of many other pieces of equipment in your plant. They will increase your production efficiency manyfold. Your product flows in a never-interrupted stream, without "bottle-necks." And, your costs are decreased sharply.

For example, a St. John Tranz-porter can elimi-

nate your stuffer when used to feed a cartridge-pack machine. No longer is your chub machine limited to the batch production of your stuffer. Instead, meat flows from chopper to container to pump and packing machine.

Other applications? In the processing of dog food, product flows from grinder to mixer to packaging machine—moved in steady flow by a St. John Tranz-porter Pump. Perfectly suited, too, to corned beef hash, hot tamales and a wide range of sausage products.

Wherever the requirement calls for rapid meat transporting through sanitary, stainless steel equipment—a St. John Tranz-porter Pump is ready to move your "river of meat."

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**PURCHASING
GUIDE**



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- Classified lists of suppliers for many items of equipment or supplies
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- Complete reference section
- Trade names, with manufacturer and location.

*For all your needs, use the "YELLOW PAGES"
of the Meat Industry...*

The Purchasing GUIDE for the Meat Industry

A NATIONAL PROVISIONER PUBLICATION

THE NATIONAL PROVISIONER, APRIL 15, 1961

SALES-WINNER!



Ionia bacon in Du Pont "K"* cellophane scores sizzling sales increase of 400%

Quite an increase! Well, "K" is quite a cellophane, something special that gets special results. It's polymer-coated. Shrugs off grease and oil, stays smooth and clear.

Listen to Mr. Truman Cerney of Peschke Packing Co., Detroit, Mich., "We wanted a completely sealed package using a film that wrapped neat and snug on our machinery and gave plenty of visibility to help the bacon mer-

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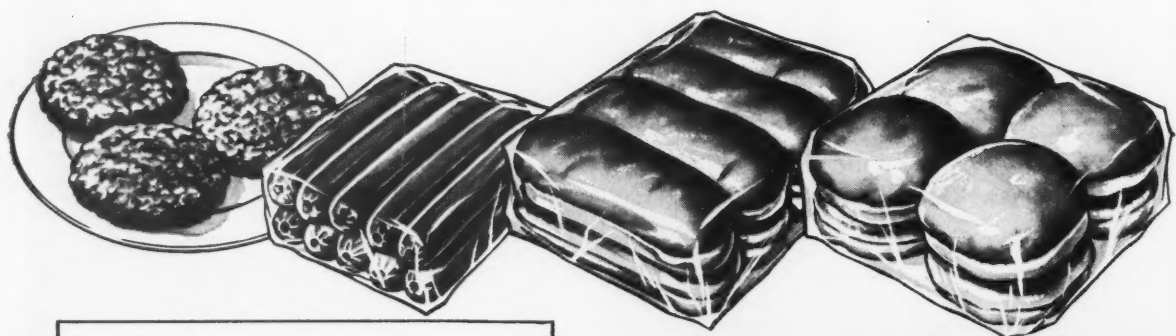


DU PONT TRADEMARK

Sold buns by the ton and zoomed Heinz Relish sales last year...NOW bigger than ever, with meats tied in!

30¢ SUMMER OFFER on Heinz Relishes

to boost your full-profit sales of hamburger, hot dogs, buns, and many other popular items all summer long!



THE OFFER:

- Customer buys any two Heinz Relishes, gets 30¢ coupon good towards hamburger, hot dogs, or buns—at your store.
- You get full profit on *both* sales: when you sell two Heinz Relishes, again when you redeem 30¢ coupon at our expense.

THE SUPPORT:

Heinz promotes offer on eight network TV programs all summer long, and in 600-line ads in 24 newspapers (150 cities) before Decoration Day, July 4th, and Labor Day, P.O.P. material includes pole spectaculars, cut-rate signs, bus and street department signs.

Meat stores and meat packers will tie in with special displays, too!



THE NATIONAL PROVISIONER

APRIL 15, 1961

VOLUME 144 NO. 15

Storm Warnings

We believe there are a couple of points in this week's brief report on some of the proceedings of the National Institute of Animal Agriculture which deserve special consideration by the meat industry at this time when we are about to enter a series of "ham hearings" and when doubts about the dietary desirability of some industry products are raised constantly in publication advertisements and articles.

Although Dr. David P. Barr (see page 19) pointed out that fats and fat meats of animal origin may not feel an immediate economic impact from current attacks upon them, and cited cigarettes and alcohol as products which are still consumed immoderately in spite of medical warnings against them, we believe that his "recommendations" (and those of others) make it imperative that producers and processors of animal foods push for an early determination of the position of their products.

As Dr. Herrell DeGraff points out on page 52: "As long as the fat question remains a contention, as long as some members of the nutrition and medical professions continue to recommend an avoidance or cautious approach to animal fats, a much desired high-level of animal product consumption will remain under a relative cloud. It is incumbent, therefore, upon the livestock and livestock product industries to promote continuing study of such questions and to take all possible steps to assure that all relevant aspects of such questions are studied in full detail. Final scientific answers might pose problems for the livestock products, but this is not worse than erroneous or incomplete conclusions that would be also, and unjustifiably, detrimental to the livestock industries."

After noting that some nutritionists are raising questions about the best level of protein consumption, with some inference that today's level may be too high, DeGraff says:

"Consumer demand is a more perishable potential than is our capacity to produce livestock products. Effective consumer demand is based not alone upon ability to purchase. At least as important is the consumer's desire to purchase. This means that if consumption potentials are to be realized our products must be good, in the consumers' definition of good. We must see that they are good, and then we must nurture with care the public image of these products."

News and Views

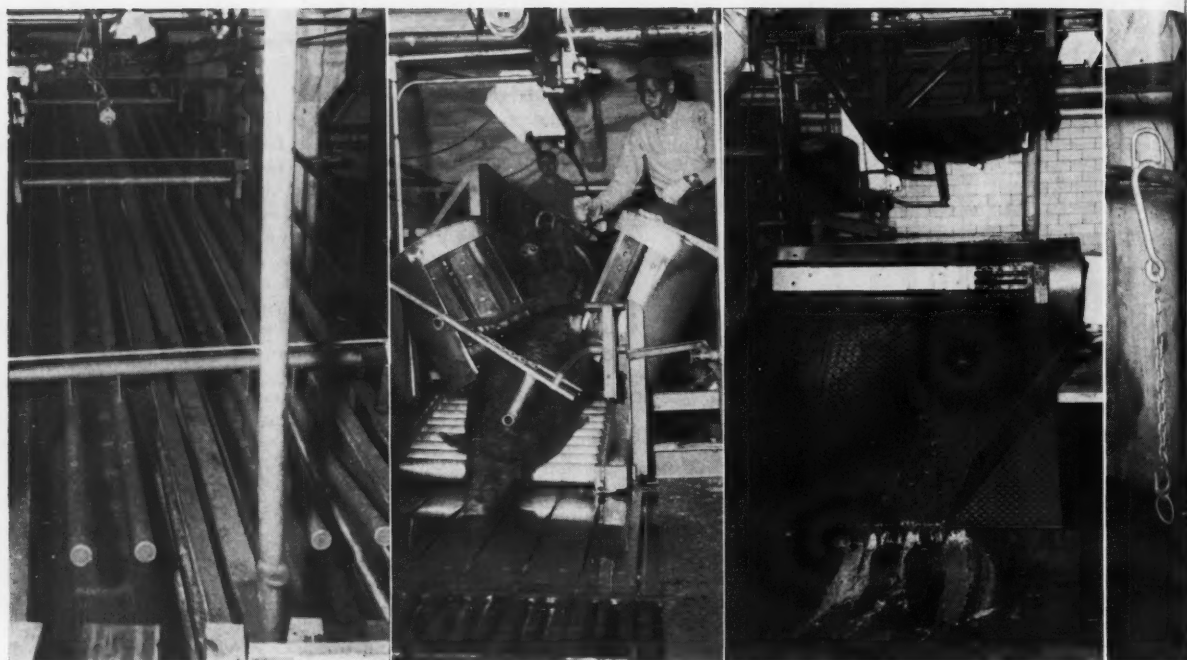
New President of the National Independent Meat Packers Association is John O. Vaughn of Oklahoma Packing Co., Oklahoma City, who was elected at NIMPA's 20th annual meeting in Chicago this week to succeed Frank W. Thompson of Southern Foods, Inc., Columbus, Ga. Floyd Segel of Wisconsin Packing Co., Milwaukee, was elected to Vaughn's former post as first vice president; Lester E. Bookey of Bookey Packing Co., Des Moines, was chosen as second vice president, and John W. Byron of The Klarer Co., Louisville, was elected treasurer. John A. Killick and Edwin H. Pewett were renamed executive secretary and general counsel, respectively. Full convention coverage will appear in the April 29 NP.

Maine Humane slaughter legislation has been signed into law by Gov. John H. Reed, while a Kansas-passed measure awaited the signature of Gov. John Anderson this week and an Oregon Senate-approved bill was sent to the House in Salem, where it is expected to meet little open opposition. The new Maine law is believed to be the first state humane slaughter statute enacted during the 1961 legislative sessions. Contrary
[Continued on page 25]

Two More public hearings have been scheduled by the U. S. Department of Agriculture to afford all interested persons opportunity to express their views concerning the amount of moisture that should be permitted in smoked hams and other pork products under federal meat inspection, the USDA announced. The additional hearings are set for Saturday, May 6, in Minneapolis (fourth floor, U. S. Federal Courts bldg., Third and Marquette sts.) and Friday, May 12, in Los Angeles (Court Room No. 9, U. S. Post Office and Court House). As reported in the NP of April 1, the five hearings scheduled originally are set for: April 27, Philadelphia; May 1, Atlanta; May 4, Chicago; May 8, Denver, and May 11, Portland, Ore.

In recognition of the fast-moving nature of the meat industry, Congress exempted the USDA Meat Inspection Division from the Administrative Procedure Act's requirement of open public hearings on proposed regulatory changes. (Such hearings conducted by the Food and Drug Administration, as in the case of bread standards, have taken as long as three years.) However, Secretary of Agriculture Orville L. Freeman indicated last week that he plans to use his discretionary authority to require open public hearings beyond those scheduled on the ham question. "In the future, all hearings on matters which affect the public will be open to the public," he said in an address at the University of Illinois Farm and Home Festival at Urbana, Ill.

A Tennessee Independent Meat Packers Association to protect the interests of the industry within that state is the goal of a group of Tennessee packers who met last weekend to discuss the formation of such an association. O. G. Odum, jr., of Odum Sausage Co., Inc., Madison, informed the NP. He said that all packers and processors throughout Tennessee are invited to the next meeting at 1:30 p.m. Saturday, May 20, at the Holiday Inn on James Robertson blvd., Nashville. The 13 companies participating in the initial meeting will act as a membership committee. A by-laws committee was appointed to draft proposed by-laws for submission to the full group on May 20. Firms making up the membership committee are: Baltz Bros. Packing Co., Nashville; East Tennessee Packing Co., Knoxville; Fletcher Bros. Packing Co., Lenoir City; J. J. Foutch & Son Packing Co., Cookeville; Jacobs Packing Co., Nashville; Loomis Packing Co., Inc., Sweetwater; Odum Sausage Co., Madison; Purity Packing Co., Powell; Parks, Harris & Co., Columbia; Rudy Sausage Co., Nashville; Sunny Dale, Inc., Nashville; Tennessee Valley Packing Co., Columbia, and Wamplers Wholesale Meats, Inc., Lenoir City.



PHOTOS SHOW hold-down bars on infeed chute, supported by cross bar, which can move upward; guide bars at restraining conveyor discharge turn stunned hog on its side; sticking conveyor's discharge with diamond plate

sloping down while the take-up conveyor moves up to suspend the hog, and in the narrow strip at the right the shackle which was developed by the Cudahy staff to permit easy shackling, conveyor handling and transfer.

Patrick Cudahy Remodels Hog Kill

A FUNCTIONAL conveyor system provides temporary storage to equalize flow between the bleeding and scalding operations in the remodeled hog dressing department at the plant of Patrick Cudahy, Inc., Cudahy, Wis. While minor modifications still are being engineered into the system, the new setup is rated up to 750 hogs per hour.

The system was installed in the early part of 1960 to



OVERALL view of the sticking operation illustrates the technique of bringing the shackle to the hog.

bring the plant into compliance with federal humane slaughtering regulations and to enable the company to serve its different customers, including government agencies. As a major independent packer, Patrick Cudahy ships products throughout the nation.

Distance and space were basic engineering problems in designing the new facility. Older hog dressing operations had been conducted on two levels; holding and shackling pens were located on the lower, while bleeding, scalding and the balance of the dressing work were carried out on the floor above.

In a sense, the physical limitations of the plant dictated the layout adopted in remodeling, but careful planning and trial and error modification played a part in achieving effective results.

The planning committee that supervised the installation included J. K. Stark, vice president and plant manager; H. H. Holcomb, former executive vice president; C. J. Allen, production manager, and R. F. Lex, plant engineer.

Assurance of hog flow for stunning and sticking at the maximum rate projected was a major consideration in design.

CHUTES: The third floor level is equipped with an infeed chute system that terminates at the continuous V-shaped restrainer furnished by Cincinnati Butchers' Supply Co. The chute system, while continuous, has three separate sections: the third floor entrance, the inclined ramp and the infeed chute. The first of these is adjacent to the limited-capacity holding pens on the third floor. There are two lanes in the chutes. Hogs

enter the chutes by means of a counterbalanced gate.

Once in a chute the hog is driven into an inclined ramp which is built with wooden steps and is Y-shaped and equipped with turnback deflectors to prevent retrograde movement. The latter are hinged metal flaps that open forward but lock backward.

The lead-in chute and the inclined ramp are equipped with steel hold-down bars. These longitudinal bars are welded to cross bars that ride in angled channels. While the ramp is sized to handle average hogs, if a larger animal should enter, the hold-down bar assembly can be raised with a pneumatic lift to accommodate the animal's back. This method is better than using a cut-out arrangement to handle the heavies at a separate station, Allen asserts.

The two main ramps, which are 24 ft. in length and rise to 5 ft. 9 in. above the floor, discharge into the single infeed of the restraining conveyor. The overall length of the chute and ramp system is 65 ft.; there are two reasons for this relatively long system, according to Allen. First, it acts as a pipeline reservoir for hogs. About 30 hogs can be held in each lane. Since each of the twin chutes is flanked by a drover's walk, two men can be used to keep the lanes full and moving when the plant is operating at full capacity.

BACKLOG: With this stock of hogs, any momentary stoppage in the supply line farther back is not translated into empty conveyor spaces at the hangoff station. Second, in moving through a long chute, the hog becomes reasonably well acclimated to its surroundings by the time it reaches the restrainer infeed. If the hog does any balking it generally does so at entering the level where it is easiest to handle. By the time the animal arrives at the restrainer infeed, it has been moving forward so long that it will continue to do so with the minimum of encouragement from a canvas slapper. This feature helps to assure an even flow of hogs to the sticking station.

The Boss restrainer has a stepoff plate that permits the hog to walk into it. The wooden sides are tapered to fit under the hog's belly. The movement of the conveyor carries the animal off the stepoff plate and it is then suspended between the sides of the V-shaped restrainer. Once the hog's sides are held by the restrainer, it cannot move backward and the suspended animal

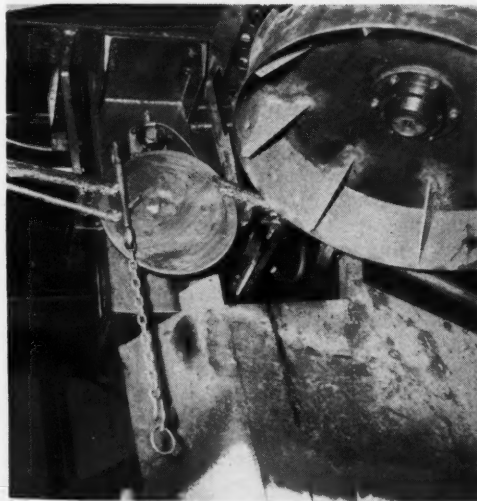


CLOSEUP of rail system at end of bleeding conveyor illustrates how the shackle, while riding on the bar, is lifted by a finger and held by a rod to reduce swaying.

is relatively immobile. Hold-down bars over the infeed chute, which also can be adjusted to height, extend well over the stepoff plate to forestall the possibility of animal leaping.

The firm employs a Cudahy-built stunner which uses 250 volts for $\frac{1}{2}$ to $\frac{3}{4}$ second with an inductor on the high voltage side and a cast fiberglass stunning tool with automatic switch. Three stunning control boxes and probes are kept available to avoid work interruption because of malfunctioning of the stunning apparatus. The investment in extra equipment is cheap in view of the skilled manpower which awaits the output of the stunner, asserts Stark.

The stunned hogs move via a short roller spur onto the slat sticking and bleeding conveyor furnished by Power Transmission. Deflector bars located at the restrainer exit are designed to turn the hog on its side so that the neck is fully exposed for the sticking oper-



LEFT: Automatic takeup wheel lifts the bled hog from accumulator rail and feeds it to the scalding tub conveyor system. RIGHT: Fingers on scalding conveyor and the sup-



porting rod compose the pull-through device for moving the bled animal through the U-shaped scalding tub. Return leg is depicted in far upper right of the photo.

ation. The forward thrust of the restrainer conveyor generally is sufficient to push the animal over the rollers and onto the slat conveyor with its neck over the slots through which blood flows into a stainless steel trough underneath. Blood is pumped from the trough to the inedible rendering department.

NEW SHACKLE: After the hog is stuck, it is hung off with a special shackle developed by the Patrick Cudahy engineering group. The shackle, the result of trial and error experiments, is designed to permit easy and quick shackling of the animal and its propulsion by a lifting finger and pusher finger and over a gravity rail. The chain is topped by a wide loop hook with a large eye welded on top of the loop for the carrying conveyor's finger.

The engineering group originally explored the possibilities of a sleeve type of shackle that would be self-locking when affixed to the hog's leg. However, management found that the time required to open the shackle and then place it on the hog's leg was long enough to allow the hog to reach the post-sticking convulsion stage with the result that two men were required to do the task—one man to hold the hog's leg taut while the other placed the shackle. With the firm's own shackle the employee loops the chain around the leg and then places the shackle over the bar, allowing the conveyor to take up the slack. The method requires less coordination with overhead conveyor movement and, consequently, the operator has greater latitude. He brings the chain to the hog which, obviously, requires less effort than bringing the hog to the chain.

The lift finger conveyor pulls the shackled hog along the initial length of the 150-ft. conveyor system. As the conveyor moves parallel with the bleeding table conveyor, the shackle rides on a round rail at the same time that it is hooked in the finger. A rod above the main rail steadies the large loop on the shackle and prevents it from tilting.

The bled hog glides off the table via a steel plate and is carried to the fourth floor. The floor area over which it moves has been curbed and drained to collect any blood that still may flow, although about 60 per cent of the bleeding takes place on the table top conveyor.

The trolley conveyor was installed by the Anchor Steel & Conveyor Co.

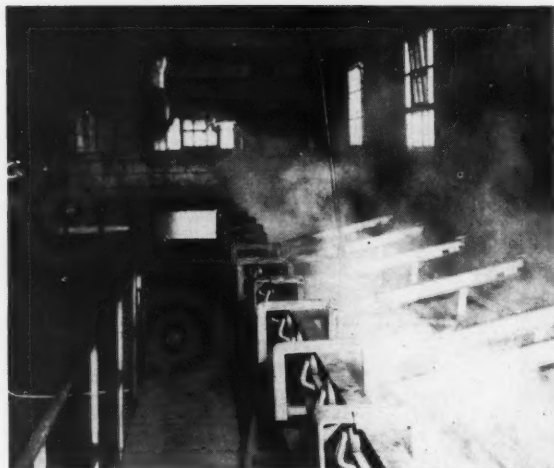
Management is pleased with the flexibility of its humane hog dispatching layout. Within reasonable limits, the killing rate can be varied and remain economical, states Stark. For higher rates of kill, hog driving manpower is increased and an additional man is stationed at the sticking-hangoff conveyor to aid the sticker and hangoff operator.

ACCUMULATOR: The trolley conveyor carries the stuck animal to the gravity bleeding rail area which was formerly used for shackling.

This arrangement represents a methods innovation developed by the Patrick Cudahy group. In the average new plant, the coordination between sticking and scalding is achieved by visual means since the sticker can generally see the subsequent operations. However, in the Patrick Cudahy plant, the distance between sticking and scalding precluded such means of coordination.

At times the sticking operation must run ahead of the balance of the line to avoid chain gaps and also to compensate for temporary gaps in its own work. If an effort is made to achieve this margin of safety on a chain setup, there is a tendency to underscald the hogs as they are moved at a faster pace through the scalding tub, comments Allen.

With the gravity bleeding rail arrangement, once the adjustment is made in workload assignments and/or



PULL-THROUGH conveyor enables firm to use U-shaped scalding tub and move hogs through two 90-deg turns.

chain rate, then each crew works at its own pace with the rail always holding a sufficient number of hogs to compensate for lags and leads.

Average travel time from hangoff to scalding tub entry is $4\frac{1}{2}$ minutes.

One of the problems was how to get the hog from the finger conveyor to the 60-head gravity rail accumulator. Since the conveyor system is of the trolley type, it can make turns and dips easily. The finger conveyor makes a dip parallel with the beginning of the gravity rail with the shackled hog sliding onto the rail and the finger conveyor then moves back up and returns to the hangoff station.

The gravity rail feeds into a notched disk that deposits the shackled hog on the rail of the pusher finger conveyor that carries it through the scalding vat. The disk has an indexer which operates a cutoff bar on the accumulator so that the correct number of hogs is allowed to come forward and double takeup is avoided.

CLEANING: In the remodeling program, the scalding vat was extended to 110 ft. Because the conveyor system is a pusher-pull-through type, the tub could be designed to conform to the physical layout. The hogs make two 90-deg. turns in the vat. The chain runs at a constant speed to assure uniform scalding. Variation in dressing rates is achieved by chain loading.

The scalded hogs are unshackled and fed into the Boss U-bar dehairer. Modifications have been made here. In lieu of a full resin dip, the firm has substituted mechanical equipment, including a Globe polisher and Wolverine singer, as well as hand shaving. The shoulder section still is cleaned with a resin.

Currently, the shackles are returned by gravity, but management plans to replace this arrangement with a conveyor to reduce damage and maintenance.

The new cleaning equipment, including the lengthened scalding tub, yields a cleaner hog at an economical cost, says Stark.

The changeover from the old to the new hog preparation layout was made over a long weekend with no production down-time.

Other improvements included the installation of a conveyor system to feed edible fat trimmings into an Autio grinder furnished by Speco, Inc., which discharges into a Viking food pump that propels the ground fat for 130 ft. to the wet rendering tanks in the edible rendering department. This relatively simple arrangement has materially reduced handling requirements.



What Lies Ahead for Protein Foods During the 1960's

Dr. Herrell DeGraff of Cornell University Tells the National Institute of Animal Agriculture, Meeting at Purdue University, That Growth in Market for Livestock Products Should Continue

Amost fundamental part of the outlook for agriculture is inherent in this topic. I shall, of course, interpret "protein foods" to be synonymous with animal-product foods. This aggregate group of products is the cushion in our national food economy, through which, by relatively more or less livestock production, we can greatly vary the human feeding capacity of our agriculture. Plant products fed to livestock are reduced in quantity by the seven or eight to one shrinkage that is inherent in this process, and upgrade nutritive quality in terms of the protective food nutrients furnished by the milk, meat and eggs produced.

The United States has a predominantly livestock agriculture. Over 80 per cent of our farm land resources, converted to crop-land equivalent, are used to feed livestock. We produce all our plant-product foods on about 14 per cent of our land resources, and use 4 per cent for industrial crops. Almost three-quarters of the total harvested tonnage produced on farms is utilized as livestock feed.

As total crop production in the country has expanded more rapidly than population has increased, we have developed the capacity to feed more livestock. In proportion as additional livestock actually has been produced, we have maintained our production-consumption balance. To the degree that we have produced crops which might have been fed to livestock but were not, we have created an **unbalanced situation** in our farm and food economy. I have presented elsewhere figures indicating that if our total crop production were used for human food in the pattern of the Oriental diets, we have enough crop output to provide an abundance of calories for a population of over 500,000,000. If, by contrast, we fed all crop products to livestock, we

could turn out a 100 per cent livestock-product diet sufficient to maintain less than half our present

FAT'S ROLE IN DIET

Dr. David P. Barr, president of the Health Insurance Plan of Greater New York, told participants in the NIAA meeting:

"The present status of our knowledge of the role of fats permits no dogmatism in the prescription of diet. It does, however, permit recommendations which have some rationale and which can be undertaken without great hardship or inconvenience.

"One: The total caloric content of the diet should be so adjusted as to attain and maintain normal body weight. For a person who is of average size and who does not engage in unusual physical activity, this will probably not exceed 2,500 calories and may be considerably less than the person has habitually ingested.

"Two: Fat should not constitute more than 30 per cent of the total calories. This admonition may also imply a considerable reduction in fat intake, since fat in a usual American diet averages 40 per cent or more. Observation of the limitation may involve a constant act of will but involves no true deprivation.

"Three: Attention should be given to the kind of fat ingested, and efforts should be made to take at least twice as much fat containing polyunsaturated fatty acids as of that composed chiefly of saturated fatty acids. This rule requires deliberate avoidance of a large part of dairy fat, fat meat and lard and substitution for them of corn oil, chicken and fish."

national population. These are the background facts explaining why livestock are the balance wheel between our production and consumption potentials.

Before looking ahead at the 1960's, I would like to look backward for a minute. Livestock are not only the most important outlet for the crop products we raise, but also the livestock market has been by far the most rapidly expanding market available to our farmers.

FEED USAGE: Over the last 20 years, from the late 1930's (post-drought and pre-war) to the late 1950's, the annual consumption of feed by livestock on U. S. farms and ranches increased 60 per cent. The aggregate rose from 207,000,000 tons of feed units used annually in 1937-39 to 322,000,000 tons of feed units in 1958-60.

The largest percentage increase was in feed grains and other concentrates, the consumption of which increased 75 per cent over the 20 years, and the second largest increase was for harvested forage, the consumption of which increased 67 per cent (see Table 1.)

In percentage terms, the market through livestock for feed grains and mill by-products increased over this 20-year period at a compound rate of 3.0 per cent a year; the market for harvested forage grew at a compound rate of 2.8 per cent.

Over this 20-year period the population of the country increased just short of 50,000,000 persons, or 37 per cent. The additional population absorbed a little over half of the increase in livestock production, while a little under half was absorbed through increased per capita consumption of meat, eggs and dairy products.

Red meat consumption increased 31 lbs. per capita (24 per cent); consumption of poultry meat increased 19 lbs. (more than doubled); egg consumption per person rose 12

per cent, and total milk equivalent by 2 per cent.

What does all this mean in terms of the market for crop products? Perhaps one figure will suffice. The amount by which annual feed use of concentrates in the late 1950's exceeds the annual use 20 years ago is equal to our present total carry-over stocks of feed grains. Over the last nine years, during which we have added an average of 7,100,000 tons of feed grains annually to the carryover (5.1 per cent of production), 4.5 per cent more livestock production per year would have used up the stocks that have been added to the surpluses. Of course, I am as aware as anyone that 4.5 per cent more livestock production would have resulted in lower prices to livestock producers. This figure seems highly important to me, nevertheless, as a measure of the degree to which our feed and livestock economy is now out of balance. And, without the very large increases in livestock production which we have experienced, our surplus problems would be very much worse than at present.

Given the carryover stocks that we now have accumulated, efforts to bring about an adjustment in the excess quantities are certainly indicated. But equally, we must bear in mind that a correction can rather shortly be overdone if strict and effective controls are imposed on feed production.

TOO MUCH?: Our feed grain carryover is now equal to one-half of a year's use of concentrates. It is much more than an adequate carryover, but surely it does not indicate a large and continuing cut-back in production. Acre yields of feed grains over the past decade have increased at 3 per cent a year.

FEED GRAIN CONTROLS

In speaking on "The Impact of Feed Grain Controls on Animal Agriculture" at the NIAA meeting, Don Paarlberg, professor of agricultural economics at Purdue and advisor to President Eisenhower, said:

"The summation of experience with feed grain controls during recent years is this. Despite such controls as the Congress would enact, the Administration would impose and the farmers would accept, the carryover of feed grains increased each year. . . .

"Undoubtedly, supply and price policies for feed grain can modify the supply and price experience for livestock products. But we would be well-advised not to hope too strongly that a steady supply and price of feed grain would result in a truly stabilized livestock industry. . . .

"Supports for feed grains, consistently above the market, did not forestall the livestock price collapses in recent years. Most of our corn is fed to livestock on the farms where it is grown, and the market price of such feed is a somewhat academic matter. If our feed production performance results in large supplies, these cannot forever be kept away from livestock, and must at some point be translated into abundant supplies and relatively low prices for livestock products. Putting a higher price tag on the feed supply may delay but cannot avert this outcome.

"It is not so much *cheap feed* as *heavy available supplies* of feed which make cheap livestock."

This is precisely the same rate at which the annual use of concentrate feeds for livestock has been rising.

As I look at the 1960's, I see no reason why an annual 3 per cent in acre yields cannot continue. A major contributor to increased yields in the 1950's was the expanded use of nitrogen fertilizers, which has progressed more rapidly in the Corn Belt than in other parts of the country. The potentials of nitrogen are still considerable, and other aspects of our burgeoning technology will likewise continue to add to yield.

On the demand side, it is clear that population will continue to increase throughout the 1960's, although at what precise rate it is now risky to guess. If we straddle the crack between Series II and Series III of the Census Bureau's population projections (the midpoint of their alternatives) the indicated population for 1970 is 210,000,000. This would result roughly from the present annual rate of population increase and would give us 30,000,000 additional persons for the decade. We should recognize also that there will be a shift in the age composition of our population during these years. Most notably there will be an increase of over 15,000,000 in the teen-ages and early 20's—the age group at which food requirements are highest. The sum of increased numbers and increased teen-agers will equal about 2 per cent a year in additional food demand.

NO WAR: Coupled with these demands, I assume further that we will experience neither hot war nor a serious economic recession. My reasons are certainly not that neither one nor the other can happen, but rather that I surely do not know how to estimate the market if

[Continued on page 51]

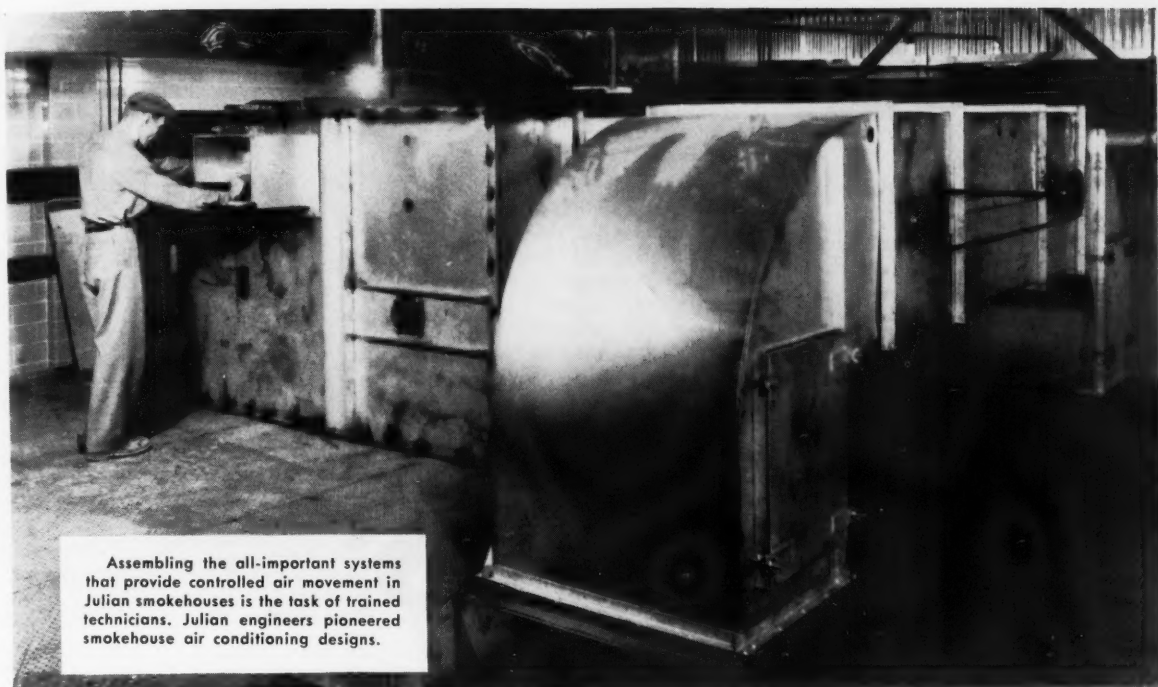
TABLE 1: FEED CONSUMED BY LIVESTOCK

Livestock	1937-39				1958-60			
	Concentrates	Harvested forage	Pasture	Total	Concentrates	Harvested forage	Pasture	Total
(all figures in thousand tons of feed units)								
Dairy cattle	18,587	26,282	30,497	75,366	27,553	37,599	29,950	95,102
Beef cattle	7,444	10,190	32,864	50,500	21,150	25,896	71,500	118,546
Sheep & lambs	1,219	2,776	15,329	19,324	1,078	2,241	9,915	13,234
Hogs	39,644	2,224	41,868	63,100	2,733	65,833
Poultry	19,806	556	20,362	38,560	694	39,254
TOTAL	86,702	39,248	81,470	207,420	151,441	65,736	114,792	331,969
1958-60 as a percentage of 1937-39								
Dairy cattle	100	100	100	100	148	143	98	126
Beef cattle	100	100	100	100	284	254	218	235
Sheep & lambs	100	100	100	100	99	81	65	69
Hogs	100	100	159	...	123	157
Poultry	100	100	195	...	125	193
	100	100	100	100	175	167	141	160

Source: 1937-39 data from USDA Production Research Report No. 21.

Data for 1958 from USDA Statistical Bulletin No. 275, with the figures for hogs and poultry adjusted upward for the larger quantities produced in 1959 and 1960. The 1958-60 figures must be regarded as preliminary, awaiting USDA adjustment of production figures for 1959 and 1960.

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KRAUT ROUND DOG will be promoted by National Kraut Packers Association during June 8-17 "International Kraut Round Dog Week." Unusual sandwich and sample of merchandising aid are displayed above by Karen Olsen. Kraut Round Dog is frank in which five or 10 slits are cut; it curls into circle when broiled, baked, fried or boiled. Curled frank is placed on toasted round bun and topped with kraut, mayonnaise, cheese and variety of relishes for a new taste treat.



TUCK-IN, tray-pack bacon package is being used by The Cudahy Packing Co., Omaha, for its premium Bar-S line of "Texas-style" bacon.



NEW BACON package of Samuels & Co., Inc., Dallas, Tex., carries premium offer coupon for four-piece silverware setting on back panel. Western-Waxide division, Crown Zellerbach Corp., San Francisco, supplies the "Peek-A-Boo" package.



EASTER-TIME sales of canned hams of Dubuque Packing Co., Dubuque, Ia., were promoted in full-page, four-color ads in Chicago Tribune and Chicago Daily News. Included in ads was special offer of all-metal meat thermometer for 50¢ and coupon from a Dubuque canned ham.

NEW FROZEN buttered beefsteaks of Kold Kist, Inc., Los Angeles, are packaged in cellophane-polyethylene laminated pouch designed and manufactured by Modern Packages division, Standard Packaging Corp., Los Angeles. Package is printed in red, yellow and green on white background. Large transparent window permits purchaser to see all four beefsteaks in the 8x9 1/4-in. pouch.



HICKORY-SMOKED, pit-cooked pork (left) and beef (right) of Mac's Famous Foods, Inc., Evansville, Ind., are packed in 1- and 2-lb. wide mouth glass jars, vacuum-sealed with pry-off caps. Labels are yellow, black and red. Yellow and red decoration also appears on closures. Distribution is national. Glass containers and caps are by Anchor Hocking Glass Corp., Lancaster, O., and labels by Creative Press, Evansville.

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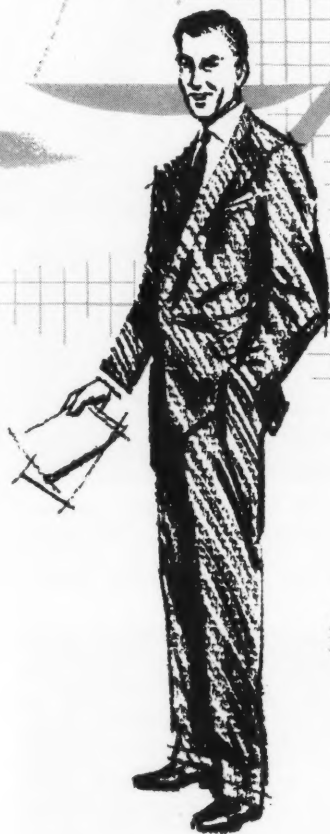
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THE NATIONAL PROVISIONER, APRIL 15, 1961

New York Investigation, Ham Hearings Are Hailed

The current investigation into alleged price-fixing in the processed meat industry in New York and the scheduled Department of Agriculture public hearings on ham moisture content were pointed to by Senator Maurine Neuberger (D-Ore.) late last week as "signs of awakening in the enforcement of those protections the federal government currently provides for the consumer." Mrs. Neuberger told the Senate in part:

"The Department of Justice has announced that it is looking into the problems of administered prices in the processed meat industry. One of the most important extant consumer protections is the vigorous enforcement of the antitrust laws. I am confident that Judge Loevinger (Lee Loevinger, new chief of the Justice antitrust division) will be energetic in protecting the consumer by careful investigation of price-fixing and monopolistic agreements.

"The Justice Department has impaneled a grand jury in the southern district of New York to look into this question. While I do not know what evidence the Department will present to the grand jury, it is probably safe to assume that there will be some discussion of the restrictive practices of processed meat suppliers and a delicatessen owners' association. One of such practices is an apparent agreement not to service a new kosher delicatessen that opens within a five-block radius of any delicatessen association member. This type of restrictive practice is certainly not in the best interest of the consumer."

Mrs. Neuberger announced that 14 senators have joined with her as cosponsors of Senate Resolution 115 to create a Senate select committee on consumer interests. A similar resolution (S. Res. 119) also was introduced last week by Senator Jacob K. Javits (R-N.Y.) on behalf of himself and Senators Kenneth B. Keating (R-N.Y.), Winston L. Proudy (R-Vt.) and Hugh Scott (R-Pa.).

Humane Slaughter

[Continued from page 15]

to some reports, no new humane slaughter legislation was passed by the now-adjourned Washington legislature, which enacted the first state law on the subject in 1959.

The new Maine law, effective July 1, 1962, contains the usual definition of "humane method." Ritual slaughter is declared to be humane, and ritual slaughter and handling in prep-

aration for slaughter also are exempted from the provisions of the act. The statute provides that the state commissioner of agriculture shall, after hearing, promulgate regulations "which shall conform substantially" to those designated under the federal law.

Use of a manually-operated hammer, sledge or poleax is expressly prohibited. There is a provision for a one-year exemption from compliance with the law in cases of "undue hardship." The law also provides: "Any state humane agent may witness the slaughtering methods in any licensed slaughterhouse and may report to the commissioner who may permit said agent to submit testimony at a hearing" on alleged violation of the act.

The Kansas bill, based on the uniform humane slaughter act drawn up by the American Humane Association and the Council on State Governments, provides for an effective date of January 1, 1962, and administration of the law by the state livestock sanitary commissioner. The commissioner is directed to take into consideration the federal humane slaughter regulations in promulgating Kansas regulations. Violation of the law would be a misdemeanor.

The Oregon measure (SB-263), introduced by Senators Jean Lewis and Thomas Mahoney, was approved by the Senate late last week and sent to the House. The only feature expected to meet serious industry objection is the proposed penalty of a \$500 fine and/or a jail sentence for violators. Incentive provisions such as those in the federal and California laws, which bar from government business firms not using humane methods, are preferred by the industry.

The status of humane slaughter legislation in Washington was clarified by Joe Dwyer, director of the State Department of Agriculture. The 1961 legislature did not pass the proposed new law that would have replaced the statute enacted in 1959, he said. The 1959 law prohibits and provides penalties for the use of a manually-operated hammer or sledge but does not compel slaughterers to adopt humane methods designated by the agriculture director.

The measure proposed this year, SB-340, followed the suggested uniform state law and would have provided penalties to force compliance with the designated methods. "Although the daily status sheet reported that the bill passed the legislature, it failed to come to a vote before the noon deadline the final day," Dwyer explained.

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Packinghouse Products

New Casing and Sealer are Teamed In a Method for Producing Chub Sausage in Any Processing Plant

BECAUSE of two innovations—a slideaway double-headed metal sealer and a rapid-threading fibrous casing—small and medium size meat processing plants can now expand their sausage lines with nominal investment to include a number of chub items.

Using the new method two people, a stuffer and a hangoff worker, can produce up to 2,000 1-lb. chubs per hour. Actually, with the proper layout, one hangoff man could place the output from two stuffers and sealers on smokesticks and then on cages.

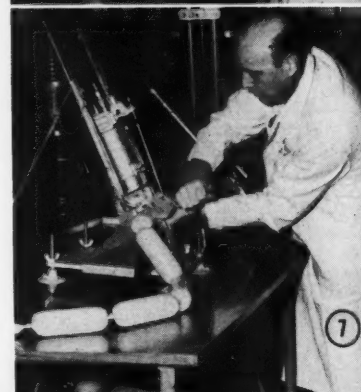
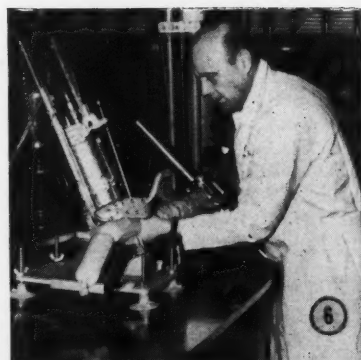
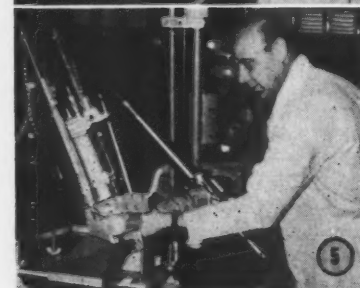
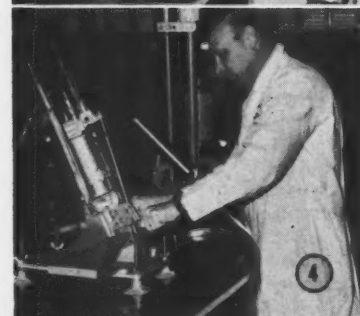
The new chub production method is made possible by a new double-headed Tipper-Tie sealer and the inner-cored 50-ft. No. 2 Visking shirred fibrous casing. While the two organizations did their development work independently, scientists in the Visking Company's food development laboratory, working under F. W. Tauber, knit the two innovations into an effective chub production technique especially suitable for intermittent operation.

The new Tipper sealer, which is portable, weighs only 25 lbs. and is mounted on the table with suction cups, has a pivoted swing-out head and air cylinder assembly. Consequently, the sealer crimping jaws can be aligned directly with the end of the stuffing horn so the stuffed casing feeds directly through the open jaw cavity (see Photo 5).

In his initial step, after aligning the sealer so that he will get the desired flow past the jaws, the operator swings the head assembly clear of the horn (see Photo 1).

When the head is open, the stuffer takes the new inner-cored Visking fibrous casing and slips it on the horn (see Photo 2). The unique feature of this 50-ft. casing is the inner plastic core on which it is threaded at the factory. Prior to placing the casing on the horn the unit is soaked in water of 125° F. or warmer for 25 minutes. After the shirred casing is in position on the horn, the stuffer slips out the plastic core and swings the sealer's head back into position and is ready to commence stuffing (see Photo 3).

As the first step, the stuffer pulls



Mepaco BOILED HAM MOLDS and EQUIPMENT

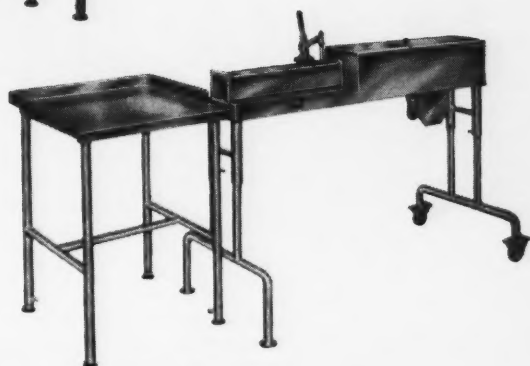
Increase Slicing Yield 25%



Mepaco Ham Mold



paco Ham Former



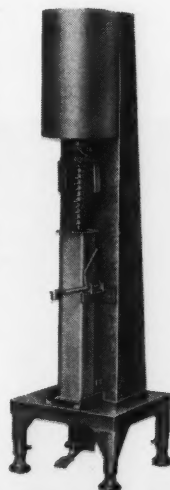
Mepaco No. 120 Pneumatic
Ham Mold Unloader

In actual experience, packers using equipment illustrated on this page have increased the slicing yield of pullman-type hams as much as 25%.

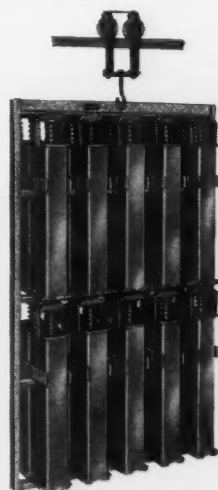
Mepaco's exclusive spring-tension lid occupies no space inside the mold when it is loaded; therefore, the entire mold may be filled with ham. The Mepaco mold will handle two or three small hams; or one large ham up to 22 lbs. green weight; or any size ham plus filling the mold with extra pieces.

The pullman-type ham you get is almost twice ordinary length, which saves labor, handling and end pieces. Ends are square and require no trimming. Due to Mepaco's exclusive escape vents, the ham has smooth finish . . . never wet or ragged.

With Mepaco equipment you can produce pullman-type hams $3\frac{3}{4}$ " x $3\frac{3}{4}$ "; $3\frac{7}{8}$ " x $3\frac{7}{8}$ "; 4" x 4"; $4\frac{1}{2}$ " x $4\frac{1}{2}$ "; $3\frac{7}{8}$ " x $6\frac{1}{2}$ ", and in any size either 24" or 27" long.



Mepaco No. 114
Mold Cover Press



Mepaco Ham Mold
Steam Cooking Rack

MEAT PACKERS EQUIPMENT CO.
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enough of the casing to thread it past the sealer jaw and makes the first closure (see Photo 4). When his left hand is placed on the casing on the stuffer side of the two-headed sealer, the operator provides the necessary holdback pressure as he activates the stuffing cock with his right hand (see Photo 6).

Here is an area where different stuffing techniques can be used, comments Werner Stock, assistant manager of Visking's food and packaging development laboratory, casing division. The processor may elect to use some of the exact filling devices that can be attached to the stuffer and fill out the chubs to such weights as 4, 8, 12 or 16 oz.

The alternative is to allow the stuffer to judge the filled weight; it is surprising how accurate he soon becomes with experience. Use of this latter technique will increase output by about 10 per cent.

In view of the fact that modern high-speed weighing devices weigh and print labels for catchweight items at 1,500 units per hour, this might be the best approach since it would avoid any giveaway. (See page 34 of the NP of April 8, 1961.)

Since the items are weighed at the end of the processing cycle, and can be overwrapped with moisture-impervious film, this is one area where giveaway loss could be eliminated, says Stock.

Right after the chub link has been filled, the stuffer closes the valve and reaches over with his right hand to bring down the two-headed sealer and make the double seal on the casing (see Photo 7).

The 50-ft. fibrous casing will produce about 58 1-lb. chubs with the average fine emulsion, such as bologna, asserts Stock.

The sausage maker has another choice to make that will have some effect on production; he must choose one of several methods of hanging the chub strings on the smokesticks (see Photo 8). The decision may, in part, be dictated by the manner in which the chubs are to be merchandised. Salami chubs, for example, can be stuffed in preprinted fibrous casings and sold in strings for they have excellent display value.

One of three basic hangoff methods can be employed:

1. The neck of the eighth chub in a series can be twisted, a string placed on the neck and the final sealing crimp made. The string of chubs must be placed in a high position on the cage.

2. An extra space—about 5 in.—can be left between the fourth and fifth chubs in a series of eight. Product stuffed in such a manner can be placed over two sticks anchored in adjacent notches on the cage so that four chubs hang down on each side.

3. Extra space can be allowed between the fourth and fifth and the twelfth and thirteenth chubs in a four, eight and four series.

Stock observes that each of these methods has advantages and disadvantages. While the string of eight down utilizes smokehouse space most efficiently, it does require strength to lift the product to the top of the cage. The four and four on each side of two sticks is easier to

handle but consumes more casing and time in stuffing. The four, eight and four method involves the risk of a white face on some product.

Another alternative might be to use the heavy cage developed by Jourdan Process Cooker Co. for large stick products. With this cage the operator could more easily hang off strings of eight chubs. (See page 15 of the NP of January 7, 1961.)

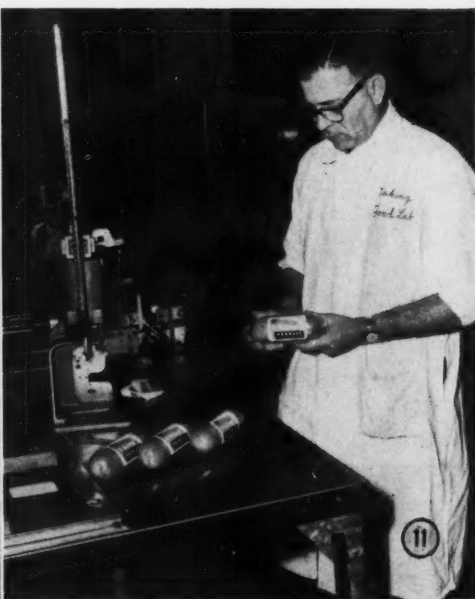
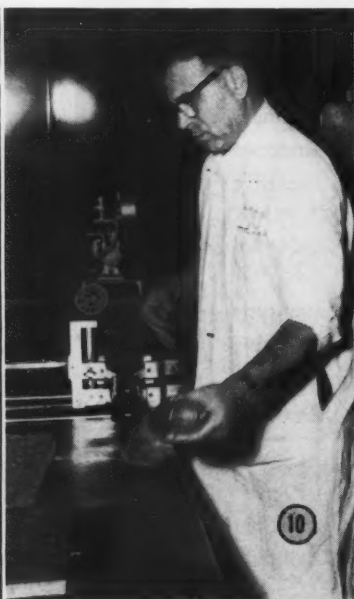
If the chubs, after processing and chilling, are to be overwrapped with film, the links are first separated (see Photo 9) and the metal clips are removed. (In this event, a single-headed sealer can be used and single closures can be placed between chubs.)

If the chub is to be placed in a stretch type of overwrap, such as Visten, the pouch is placed on the fingers of a Tite-Wrap spreader, the jaws are opened and the film is stretched. The chub is then slipped into the opened pouch and the package is removed from the spreader. The loose neck of the pouch is twisted and then crimped with a table sealer (see Photo 10).

Pressure-sensitive labels can be affixed in several ways, including use of the table top Great Lakes Mfg. Co. label heater and sealer.

A trained operator can stuff about 14 to 28 chubs per minute, depending on the setup, claims Stock. The big advantage of the method is that it furnishes the average sausage kitchen with an inexpensive way of entering the chub business.

Consumer studies have shown high consumer preference for chub items in different weights.





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Some U.S. Animal Product Exports Show Great Growth

OLD FRONT RUNNERS in the field of animal products exports—pork and lard—have not been footing it so briskly in recent years and have been crowded back into the ruck by some of the relatively low-value industry by-products, such as variety meats, tallow-grease and hides.

In export trade, as well as domestic, poultry appears to have been elbowing its way forward at the expense of some of the red meats.

Animal agriculture abroad has been fostered by huge exports of U. S. feed grain. Annual exports in the 1926-30 period averaged only 1.8 million tons, but for 1956-60 averaged 9.9 million tons. As Dr. D. Gale Johnson, dean of social sciences, University of Chicago,

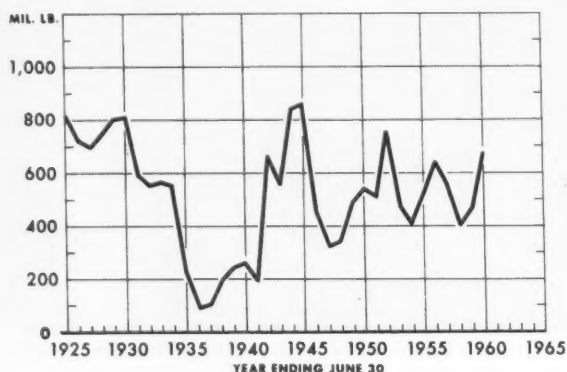


CHART 1: LARD EXPORTS, 1925 TO 1960

pointed out recently, this upward surge is not likely to continue, but the high efficiency of feed grain production relative to that of livestock production works to the advantage of feeding materials.

In the fat field, U. S. vegetable oil exports have risen sharply in recent years; the 1926-30 annual average was 5.3 million lbs., but for 1956-60 was 1,207 million.

Trend charts on this page were prepared by the USDA Foreign Agricultural Service.

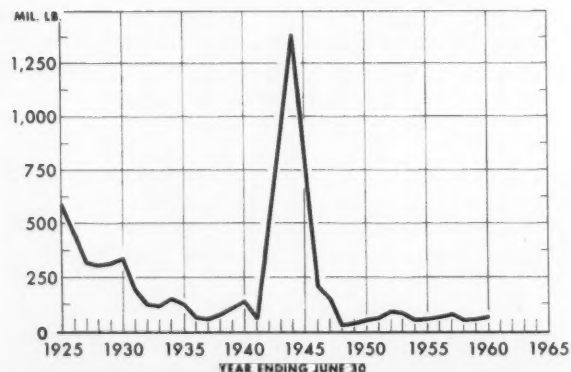


CHART 2: PORK EXPORTS, 1925 TO 1960

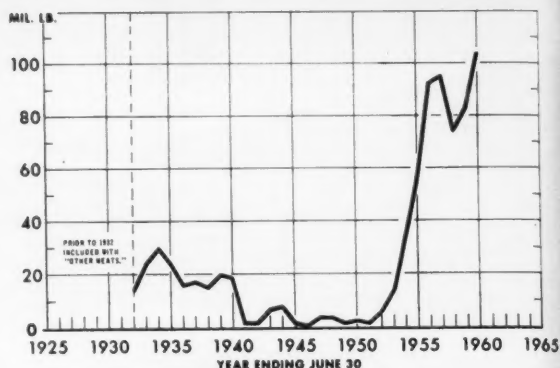


CHART 3: VARIETY MEAT EXPORTS, 1925-1960

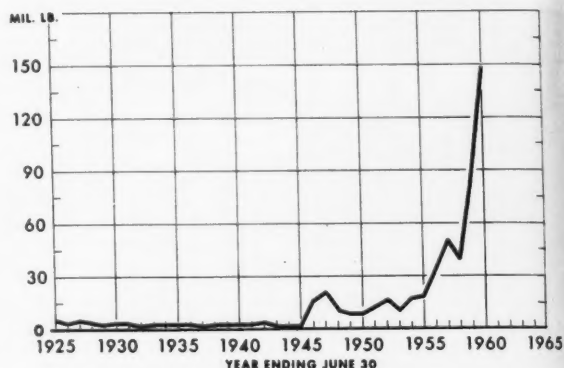


CHART 4: POULTRY EXPORTS, 1925 TO 1960

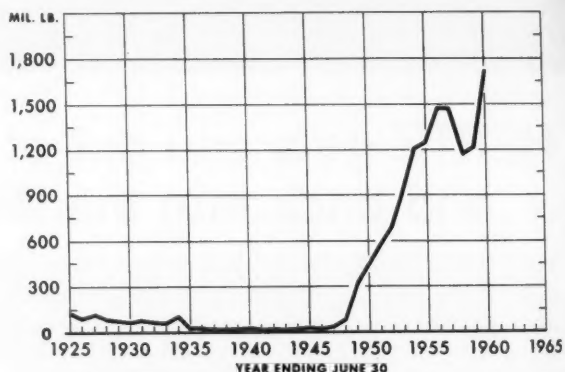


CHART 5: TALLOW EXPORTS, 1925 TO 1960

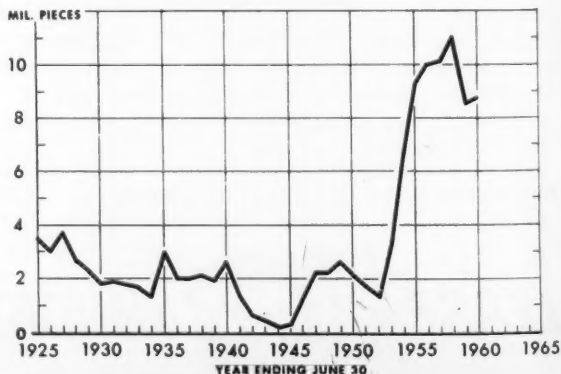


CHART 6: HIDES-SKINS EXPORTS, 1925 TO 1960

THE NATIONAL PROVISIONER, APRIL 15, 1961

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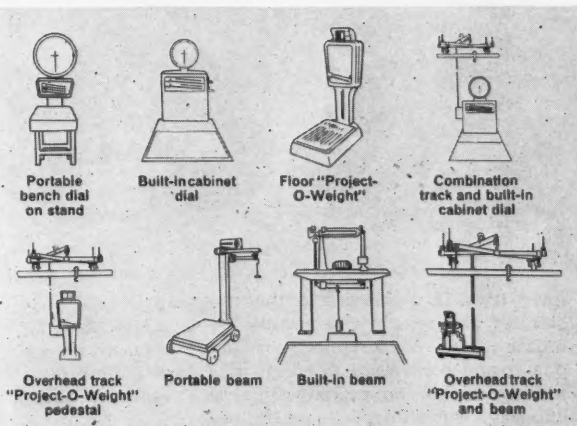
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THE NATIONAL PROVISIONER, APRIL 15, 1961



Truck Talk

By CHET CUNNINGHAM



ONE OF THE most dangerous jobs in the meat trucking business is that of demounting and inflating of tires.

For years, a sledge hammer and wedge approach was used to separate tire and wheel. Recently, several new and safer methods have been introduced to help cut down the accident toll and make the job easier. One of these, Break-Safe, is shown in the pictures below.

It is a simple device that works mechanically through the use of a large screw that is hand-turned. Pry bars forced down by the screw free the tire. The device is designed to accomplish this without damaging the sidewalls, cutting the bead or producing dented or sprung rims and wheels. It also protects the operator from flying locking rings when it is put into position just before first pressuring.

Don't let your mechanics think that they can pull the thermostats out of your delivery trucks just because summer is almost here. Many

circulation. Remember, leave those thermostats in your delivery trucks.

A hot engine sometimes is hard to start. This problem can be caused by excessive fuel vapors in the intake manifold, a result of percolating or spill-over from the carburetor fuel bowl. This means there is a shortage of oxygen in the manifold.

Solve the problem by throwing the throttle wide open to bring in oxygen and to flush out the manifold. Push the accelerator down and leave it.

Get more wear and better mileage out of your truck tires. Get to know more about your tires, especially with regard to their care. B. F. Goodrich offers the following suggestions.

Overinflation and underinflation are two major causes of tire wear. Overinflation can damage your tires seriously. It does not compensate for overloading . . . It does not add strength to the tire . . . In fact, it actually weakens the cord body by

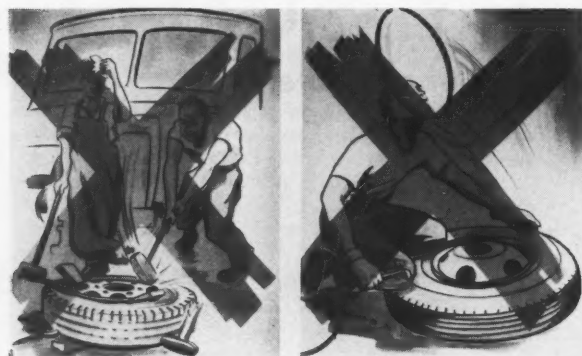
reducing the ability of the body to absorb road shocks.

Overinflation leads to these defects: rapid wear in the center portion of the tread; increased tendency toward bruises and impact breaks; excessive strain on beads and rim; abnormal tire growth; stretching of tread and tread cracking; abnormal stresses and strains in the tread, resulting in separation; more cuts and snags; harder riding and reduced cushioning, resulting in increased upkeep cost on equipment, and reduced traction and skid resistance because less tread comes in contact with the road. So, try to avoid overinflation.

Underinflation is a bad practice, too. Tires are designed to operate at certain recommended inflations that provide normal flexing with proper deflection and road contact. Underinflation leads to: tread wear on shoulders; irregular tread wear; excessive heat, causing ply separation; increased tendency to bruise, and tread separation.

For best tire wear, inflate to recommended pressures when tires are cool. Check pressure regularly. Tighten valve caps and catch slow leaks. Lower tire pressure if your load usually is below maximum. Never bleed tires to relieve build-up. If excessive build-up does occur, reduce your load or speed or both. Use the type and size tire that has the correct capacity for your load. Check your tires carefully—save your checkbook!

Are you paying too much for your truck insurance? There's a good chance that you are doubling on

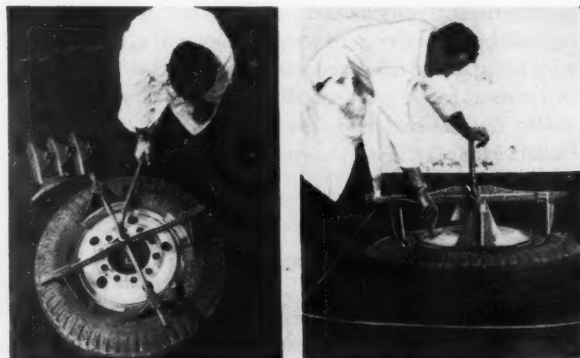


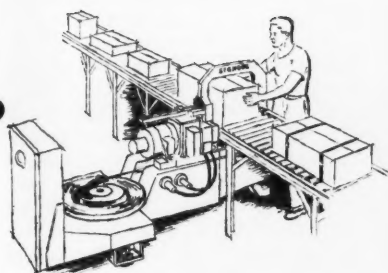
BEFORE: Sledge hammer and wedge approach of separating tire from wheel is dangerous and has resulted in many serious accidents.

have tried it. Removing a thermostat for any reason can greatly increase fuel consumption, reduce power and contribute to spark plug fouling due to an accumulation of excessive carbon deposits on the vehicle's insulators.

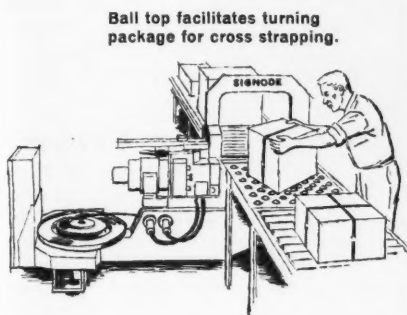
If you run into excess plug fouling, always check to see if the rig has a thermostat in it. That thermostat is important in getting your engine up to its most efficient operating temperature quickly and keeping it there through proper coolant

AFTER: Simple device works mechanically through use of large screw that is hand-turned. Pry bars forced down by screw free the tire easily.

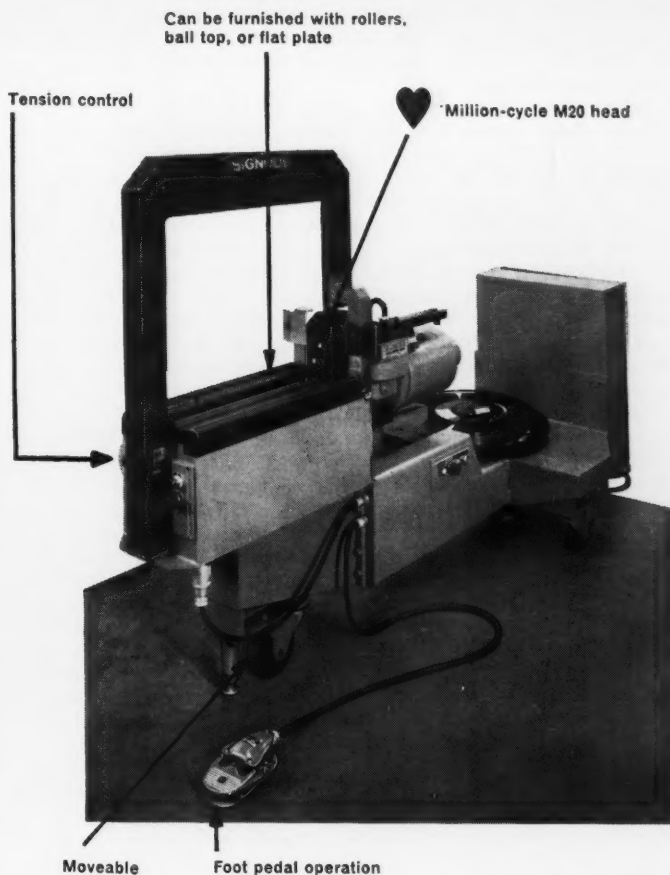




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certain kinds of coverage, not taking discounts coming to you and not cutting some corners that can be cut to save money.

Have a talk with your insurance agent. Make certain that you have adequate coverage, but look for places to save money. First, go over the type of coverage you now have. Look for these features as possible money-saving areas:

- Duplicate coverage. Avoid doubling up on the same item. For example, don't pay for medical coverage in a truck policy when you may be paying for it through your health and accident policy.

- Does your policy have a lay-up clause? This means that if your insured vehicle is laid up for more than 30 days, insurance can be suspended and a proportionate return of your premium will be made to you. This applies to repair work, inactivity or winter storage.

The figure 5 is important in insurance. With many company policies you get a fleet discount if you insure five or more rigs. This applies to either cars or trucks. Discounts run up to 2 per cent.

Premium reductions usually can be obtained by applying deductibles to your liability plan. For example: If your bodily injury claims

start payment after the first \$250, a 25 per cent premium saving often can be made.

The "experience rating plan" is something else you will want to investigate. It compares your risk with that of average fleets of similar size. If your accident record at the end of the year is below the average, you earn a better insurance rate. If you had more accidents than the average, you pay higher premiums.

Look into your truck insurance. Make certain it is exactly what you need and that you are not paying too much for it.

President Signs Bills

Bills signed into law by President Kennedy include:

HR-3980 extending until June 1, 1964, the discretionary authority of the Secretary of Health, Education and Welfare to permit the continued use of certain food additives and pesticides until tolerances are established by the FDA;

S-153 extending until June 1, 1963, the President's authority to reorganize federal agencies, subject to Congressional veto, and

HR-4363 broadening a Congressional study of state powers to tax companies in interstate commerce.

Minnesota Solons Might Well Survey Ham at Home

A resolution protesting the federal ham moisture regulation and petitioning U. S. Secretary of Agriculture Orville L. Freeman to revoke it was approved by the dairy products and livestock committee of the Minnesota House of Representatives.

"We can get water out of a tap a lot cheaper than from a ham," asserted Rep. Alvin Hofstad of Madison, chairman of the committee and co-sponsor of the resolution asking for USDA action.

Minnesota has no meat inspection law. Regulations promulgated by the State Department of Agriculture, Dairy and Food, under the general food laws include definitions and standards for a few prepared meats and meat food products, but ham is not among them. Freeman served three two-year terms as governor of Minnesota before becoming U. S. Secretary of Agriculture this year.

38th Meat Board Meeting

The National Live Stock and Meat Board, Chicago, will hold its 38th annual meeting on Wednesday and Thursday, June 14-15, at the Broadview Hotel in Wichita, Kan.

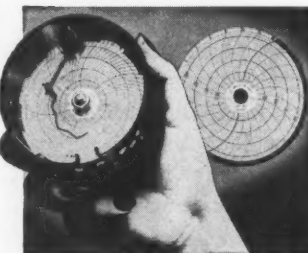
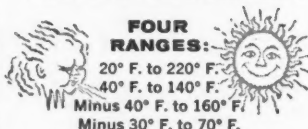
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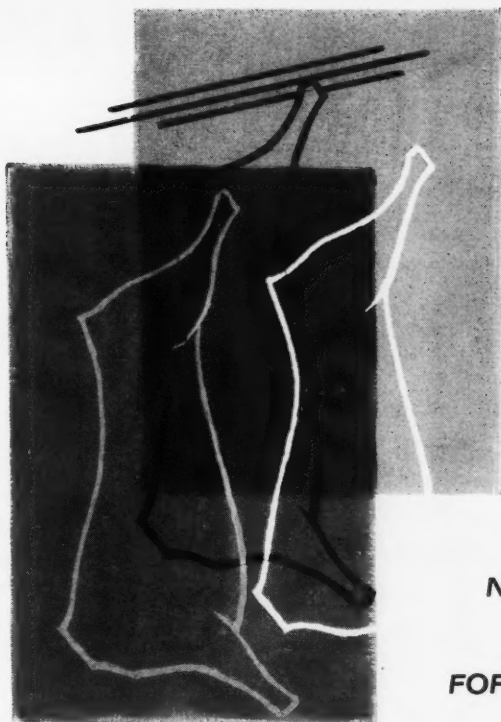
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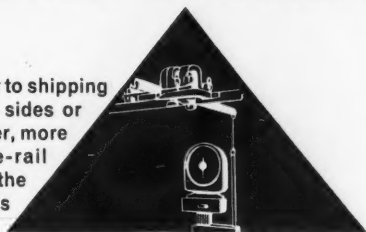
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The operator needs no special skill. Only 3 settings control degree of fine-cut. Control is obtained simply by removing or inserting one of the cutting rings.

Economy

Upkeep costs are lower. There is no actual contact between the edges of the cutting tools. Cutting edges last longer. Bearings come with semi-permanent lubrication; there are no grease fittings.

High Capacity

Output is high because power is used for cutting rather than squeezing. It takes between 1½ and 2½ minutes to emulsify 350 lbs. of wiener batter through a 30 H.P. Mikro-Cut.

Liberal Time Payment and Equipment Rental Plans.

KOCH
EQUIPMENT CO.

2520 Holmes St., Kansas City 8, Mo., U.S.A.
Victor 2-3788 / TWX: KC 225

ALL MEAT . . . output, exports, imports, stocks

Meat Production Down; Above Volume Last Year

Meat production under federal inspection for the week ended April 8 declined considerably to 404,000,000 lbs. from 423,000,000 lbs. for the previous week, but was about 8,000,000 lbs. larger than for the corresponding week of last year. Slaughter of only sheep and lambs held steady with the previous week, while hog kill and slaughter of calves numbered smaller than last year. Cattle kill numbered about 29,000 head above the 1960 count, while slaughter of hogs was down by about 92,000 head. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK	
	Number	Production	(Excl. lard)	Production
	M's	Mil. lbs.	M's	Mil. lbs.
April 8, 1961	355	214.4	1,180	164.3
April 1, 1961	365	219.4	1,300	178.0
April 9, 1960	326	195.3	1,272	177.0

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD.
	Number	Production	Number	Production	
	M's	Mil. lbs.	M's	Mil. lbs.	Mil. lbs.
April 8, 1961	95	10.6	300	15.0	404
April 1, 1961	98	10.7	300	15.0	423
April 9, 1960	97	10.9	252	12.6	396

1950-61 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.
 1950-61 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
April 8, 1961	1,050	604	238	139
April 1, 1961	1,045	601	236	137
April 9, 1960	1,041	599	237	139

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.
	Live	Dressed	Live	Dressed	
April 8, 1961	200	122	103	50	36.5
April 1, 1961	195	109	104	50	40.0
April 9, 1960	197	112	106	50	41.8

USDA Buys Carcass Lamb Last Week For Eligible Institutions

The U.S. Department of Agriculture announced the purchase late last week of 1,029,000 lbs. of carcass lamb for distribution to eligible non-profit charitable institutions. Prices paid for Choice grade 55/65-lb. carcasses ranged from 35.41¢ to 36.55¢ per lb. and on the same grade 55-lb. and under weights from 37.10¢ to 38.50¢ per lb. The price on Good grade 55-lb. and lighter carcasses was 36.58¢ per lb.

Bids were accepted from 10 out of 14 firms which together had offered a total of 3,948,000 lbs. Total cost of the purchases was \$377,000, bringing the aggregate cost to \$3,468,000 on 9,387,000 lbs. of the meat the agency has bought since the start of the buying program. Delivery will be from April 22 through May 7.

AMI PROVISION STOCKS

Provision stocks as reported to the American Meat Institute totaled 153,900,000 lbs. on April 1. This volume was 25 per cent below the 206,500,000 lbs. a year earlier.

Stocks of lard and rendered pork fat totaled 55,100,000 lbs., or 13 per cent below the 63,400,000 lbs. in stock about a year earlier.

The accompanying table shows stocks in million pounds and how they compared percentage-wise with holdings two weeks previously and a year earlier.

	Stocks Apr. 1 1961	Pct. Mar. 18 1961	Pct. Apr. 2 1960
Frozen Pork:			
Picnics	2.2	71	47
Hams	18.2	73	55
Bellies	53.7	110	70
Loins	4.5	125	115
Jowls	3.4	100	97
Butts	2.9	93	69
Spareribs	5.7	116	83
Trimnings	12.4	110	89
Livers	4.6	102	94
Other Pork	18.5	105	119
Total frozen pork	126.1	101	75
Pork-cured, in cure:			
D.S. bellies	6.1	102	60
Fat backs	3.9	87	93
Hams, S.P.-D.C.	7.8	55	54
Picnics, S.P.-D.C.	.8	114	66
Bellies, S.P.-D.C.	6.6	105	98
Other cured, in cure	2.6	104	104
Total cured, in cure	27.8	81	71
Total pork prod.	153.9	97	75
Lard and RPF	55.1	122	87

MEAT PRODUCTS GRADED

Meat and meat products graded or accepted as complying with specifications of the U. S. Department of Agriculture (in 000 lbs.):

	Feb. 1961	Feb. 1960
Beef	516,029	533,960
Veal and Calf	11,791	10,319
Lamb and mutton	27,495	17,298
Totals	555,315	561,577
Bull, stag	650	705
Other meats, lard	11,809	12,281
Grand totals	567,774	574,563

U. S. Meat Imports Down in Feb.; Beef Volume Up

Foreign meat entered the United States in a volume of 52,277,992 lbs. in February. Down from inshipments during January, this volume was slightly smaller than the 53,301,057 lbs. which entered in February of last year. Beef imports totaling 29,828,016 lbs. in February, were up from 25,892,049 lbs. last year. U. S. meat imports are listed below:

Country of origin	—Fresh meats and edible offal—		—Cured meats—	
	Beef, Veal Pounds	L & M Pounds	Beef Pounds	Pork Pounds
Argentina	203,373
Australia	9,615,388	3,960,898
Brazil	2,200
Canada	764,592	2,046	3,682	402,985
Denmark	672
Holland	1,574
Ireland	4,748,906	16,485
Mexico	5,942,001
New Zealand	5,838,576	300,451	4,061	432
All others	2,918,553	25,140	1,561	23,950
Totals—Feb. 1961	29,828,016	4,288,535	2,437,243	233,637
Feb. 1960	25,892,049	4,286,796	2,406,461	232,835

Country of origin	Canned meats		Cooked beef	Sausage (treated)	General	Totals
	Beef Pounds	Pork Pounds				
Argentina	2,785,555	22,587	1,460,897	22,400	4,494,812
Australia	81,000	1,680	13,658,966
Brazil	840	3,040
Canada	138,500	9,310	7,263	246,633	4,006,632
Denmark	3,683,974	406,060	405,573	14,400	4,510,679
Germany	152,757	10,027	162,784
Holland	3,547,894	40,746	3,590,214
Ireland	4,765,391
Mexico	5,942,001
New Zealand	6,143,520
Paraguay	99,720	99,720
Poland	1,168,177	72	1,168,249
Uruguay	436,052	436,052
All others	194,201	67,242	29,678	28,717	3,295,932
Totals—						
Feb. 1961	3,402,327	8,885,503	546,017	1,460,897	452,541	314,670
Feb. 1960	6,619,217	11,307,423	869,384	345,000	414,825	327,480

Note: In addition to the above, imports of horse meat (in pounds) for February 1961 were as follows: Argentina—624,288, Canada, 17,125, and Mexico 19,500.

PROCESSED MEATS . . . SUPPLIES

February Meat Production Down From 1960

Meat production in commercial slaughter plants totaled 2,043,000,000 lbs. in February for a 5 per cent drop from last year's volume of 2,158,000,000 lbs. for the month. Most of the decrease was in pork, volume of which was down by about 14 per cent from last year. Of February, 1961, production, 1,085,000,000 lbs. were beef, down from 1,086,000,000 lbs. in February, 1960; 73,000,000 lbs. veal, up from 72,000,000 lbs.; 822,000,000 lbs. pork, down from 940,000,000 lbs., and 63,000,000 lbs. lamb and mutton, up from 60,000,000 lbs. last year. February, 1961, lard production at 181,000,000 lbs. compared with 203,000,000 lbs. for the same month last year. The two-month total meat volume of 4,376,000,000 lbs. was about 4 per cent smaller than last year, due to the reduced output of pork. Estimated commercial meat and lard production and livestock slaughter appear below as follows:

COMMERCIAL MEAT AND LARD PRODUCTION BY MONTHS IN MILLION LBS., 1961-60

	Beef		Veal		Pork		L & M		Totals		Lard	
	1961	1960	1961	1960	1961	1960	1961	1960	1961	1960	1961	1960
Jan.	1,234	1,192	81	78	946	1,056	72	68	2,333	2,394	206	239
Feb.	1,085	1,086	73	72	822	940	63	60	2,043	2,158	181	203
Mar.		1,197		83		980		61		2,322		223
Apr.		1,064		75		909		59		2,107		202
May		1,199		76		904		61		2,240		203
June		1,244		85		852		60		2,241		198
July		1,163		85		723		57		2,028		166
Aug.		1,304		99		849		65		2,317		192
Sept.		1,295		102		845		68		2,310		186
Oct.		1,259		98		884		70		2,311		192
Nov.		1,188		91		856		63		2,298		204
Dec.		1,146		79		867		61		2,243		208
Jan.-Feb.	2,319	2,278	154	150	1,768	1,996	135	128	4,376	4,552	387	442

COMMERCIAL LIVESTOCK SLAUGHTER BY MONTHS, IN '00's, 1961-60

	Cattle		Calves		Hogs		Sheep & Lambs	
	1961	1960	1961	1960	1961	1960	1961	1960
Jan.	2,115.7	2,031.0	866.4	847.2	6,792.6	7,779.7	1,453.5	1,376.2
Feb.	1,862.1	1,858.4	608.7	610.6	6,024.7	7,008.5	1,239.1	1,195.4
Mar.		2,063.7		742.9		7,340.2		1,217.5
Apr.		1,855.0		599.4		6,588.1		1,202.9
May		2,085.7		578.7		6,506.1		1,263.0
June		2,196.7		624.9		6,097.4		1,311.1
July		2,064.7		605.0		5,173.1		1,220.8
Aug.		2,328.5		736.3		6,207.6		1,413.8
Sept.		2,307.3		813.0		6,217.9		1,506.7
Oct.		2,238.9		802.0		6,452.3		1,338.2
Nov.		2,108.2		775.3		6,793.3		1,525.4
Dec.		2,010.1		688.3		6,760.5		1,265.1
Jan.-Feb.	3,977.8	3,884.4	1,275.1	1,257.8	12,817.3	14,788.2	2,692.6	2,571.6

USDA Buys 5,823,000 lbs. Lard For Needy Last Week

Purchase of 5,823,000 lbs. of lard for distribution to the needy and for use in the national school lunch program was made late last week by the U. S. Department of Agriculture. Prices paid for lard packed in 1- or 2-lb. cartons ranged from 14.16¢ to 14.24¢ per lb. and on product packed in 3-lb. tins, 15.98¢ to 16.10¢ per lb. Total cost of the purchase was about \$876,000.

USDA accepted 3,168,000 lbs. of carton lard from three of 13 bidders who offered a total of 9,264,000 lbs. A total of 2,655,000 lbs. of tinned lard was accepted from four of seven bidders who offered 10,170,000 lbs. Last week's purchases brought the total to 58,185,000 lbs. at a cost of \$9,368,000 since the program started in January. Shipment will be during the period May 15 through June 10.

USDA Buys Chopped Meat

The U. S. Department of Agriculture, in its initial purchase of chopped meat under the recently announced program, this week bought 362,700 lbs. of the product for distribution to needy American families. Prices paid ranged from 46.37¢ to 47.00¢ per lb. for a total cost of \$170,000. Bids were accepted from two of 10 firms which had offered a total of 7,918,950 lbs. Delivery will be May 8 through June 3.

DOMESTIC SAUSAGE

Pork, sausage, bulk (f.o.b. Chgo.) in 1-lb. roll	35 @ 43
Pork saus. sheep casing, in 1-lb. package	54½ @ 67
Franks, sheep casing, in 1-lb. package	65 @ 70
Franks, skinless, 1-lb.	50½ @ 53
Bologna, ring, bulk	50 @ 55
Bologna, a.c., bulk	42 @ 64
Smoked liver, n.c., bulk	60 @ 60
Smoked liver, a.c., bulk	40 @ 47
Polish sausage, self-service pack	68 @ 74
New Eng. lunch spec.	64½ @ 71
Olive loaf, bulk	49½ @ 54
Blood, tongue, n.c.	51½ @ 66
Blood, tongue, a.c.	49 @ 64
Pepper loaf, bulk	53½ @ 68
Pickle & pimento loaf	47½ @ 54
Bologna, a.c., sliced (del'd)	
6, 7-oz. pack. doz.	2.87 @ 3.60
New Eng. lunch spec., sliced, 6, 7-oz. doz.	4.17 @ 4.92
Olive loaf, sliced, 6, 7-oz. doz.	3.02 @ 3.84
P.L. sliced, 6-oz., doz.	2.87 @ 4.80
P&P loaf, sliced, 6, 7-oz., dozen	2.87 @ 3.60

DRY SAUSAGE

(Lcl, lb.)	
Cervelat, hog bungs	1.10 @ 1.12
Thuringer	61 @ 63
Farmer	79 @ 81
Holsteiner	91 @ 93
Salami, B.C.	1.04 @ 1.06
Salami, Genoa style	1.15 @ 1.17
Salami, cooked	52 @ 54
Pepperoni	92 @ 94
Sicilian	1.06 @ 1.08
Goteborg	94 @ 96
Mortadella	77 @ 79

CHGO. WHOLESALE SMOKED MEATS

Wednesday, April 12, 1961

Hams, to-be-cooked, 14/16, wrapped	(av.) 46
Hams, fully cooked, 14/16, wrapped	47
Hams, to-be-cooked, 16/18, wrapped	45
Hams, fully cooked, 16/18, wrapped	46
Bacon, fancy, de-rind, 8/10 lbs., wrapped	44
Bacon, fancy, sq. cut, seed-less, 10/12 lbs., wrapped	43
Bacon, No. 1, sliced, 1-lb. heat seal, self-service, pkg.	55

SPICES

(Basis Chicago, original barrels, bags, bales)

	Whole Ground	
Allspice, prime	86	86
resifted	99	1.01
Chili pepper		58
Chili powder		58
Cloves, Zanzibar	59	64
Ginger, Jamaica	45	50
Mace, fancy Banda	3.50	3.90
East Indies		2.65
Mustard flour, fancy		43
No. 1		38
West Indies nutmeg		1.60
Paprika, American		
No. 1		55
Paprika, Spanish		80
No. 1		63
Cayenne pepper		
Pepper:		
Red, No. 1		59
Black		63
White		77

SAUSAGE CASINGS

(Lcl prices quoted to manufacturers of sausage)

Beef rounds:	(Per set)
Clear, 29/35 mm.	1.30 @ 1.50
Clear, 35/38 mm.	1.30 @ 1.50
Clear, 35/40 mm.	1.15 @ 1.40
Clear, 38/40 mm.	1.35 @ 1.60
Not clear, 40 mm./up	95 @ 1.00
Not clear, 40 mm./dn	80 @ 85
Beef weasands:	(Each)
No. 1, 24 in./up	15 @ 18
No. 1, 22 in./up	16 @ 18
Beef middles:	(Per set)
Ex. wide, 2½ in./up	3.75 @ 3.95
Spec. wide, 2½-2½ in.	2.75 @ 3.00
Spec. med. 1½-2½ in.	1.85 @ 2.10
Narrow, 1½ in./dn.	1.15 @ 1.20
Beef bung caps:	(Each)
Clear, 5 in./up	42 @ 46
Clear, 4½-5 inch	34 @ 38
Clear, 4-4½ inch	21 @ 23
Clear, 3½-4 inch	15 @ 17
Beef bladders, salted:	(Each)
7½ inch./up, inflated	22
6½-7½ inch, inflated	14
5½-6½ inch, inflated	14

Pork casings:	(Per hank)
29 mm./down	5.75 @ 6.10
32/35 mm.	5.20 @ 5.40
35/38 mm.	4.10 @ 4.50
38/42 mm.	3.25 @ 3.50
Hog bungs:	(Each)
Sow, 34 inch cut	64 @ 66
Export, 34 inch cut	60 @ 62
Large prime, 34 in.	46 @ 48
Med. prime, 34 in.	34 @ 36
Small prime, 34 in.	17 @ 19
Middles, cap off	72 @ 74
Skip bungs	11 @ 12

Sheep casings:	(Per hank)
26/28 mm.	5.50 @ 5.80
24/26 mm.	5.25 @ 5.35
22/24 mm.	4.20 @ 4.35
20/22 mm.	3.65 @ 3.75
18/20 mm.	2.70 @ 2.80
16/18 mm.	1.55 @ 1.65

CURING MATERIALS

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$12.38
Pure refined gran. nitrate of soda, f.o.b. N.Y.	5.95
Pure refined powdered nitrate of soda, f.o.b. N.Y.	10.95
Salt, paper-sacked, f.o.b. Chgo. gran. carlots, ton	30.50
Rock salt in 100-lb. bags, f.o.b. whse., Chgo.	28.50
Sugar:	
f.o.b. spot, N.Y.	6.25
Refined standard cane gran., del'd, Chgo.	9.267
Packers curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.60
Dextrose, regular:	
Cerelose, (carlots, cwt.)	7.07
Ex-warehouse, Chicago	7.32

SEEDS AND HERBS

(Lcl, lb.)	Whole Ground	
Caraway seed	30	35
Cominos seed	37	42
Mustard seed		
fancy	20	
yellow Amer.	20	
Oregano	37	46
Coriander		
Morocco, No. 1	32	37
Marjoram, French	54	63
Sage, Dalmatian	59	66
No. 1		

FRESH MEATS... Chicago and outside

CHICAGO

April 11, 1961

CARCASS BEEF

Steers, gen. range:	(carlots, lb.)
Choice, 500/600	39½
Choice, 600/700	39
Choice, 700/800	38
Good, 500/600	36½
Good, 600/700	36½
Bull	35
Commercial cow	31½ @ 32
Canner-cutter, cow	32½

PRIMAL BEEF CUTS

Prime:	(lb.)
Tr. loins, 50/70 (cl.)	78 @ 93
Sq. chuck, 70/90	37 @ 37½
Armchux, 80/110	34½ @ 35
Ribs, 25/35 (cl.)	58 @ 62
Briskets, (cl.)	31
Navels, No. 1	15½ @ 16
Flanks, rough No. 1	16 @ 16½
Choice:	
Hindqtrs., 5/700	48n
Foreqtrs., 5/800	32½ @ 33
Rounds, 70/90 lbs.	46 @ 47
Tr. loins, 50/70 (cl.)	64 @ 73
Sq. chuck, 70/90	37 @ 37½
Armchux, 80/110	34½ @ 35
Ribs, 25/30 (cl.)	53 @ 57
Briskets, (cl.)	31
Ribs, 30/35 (cl.)	51 @ 53
Navels, No. 1	15½ @ 16
Flanks, rough No. 1	16 @ 16½
Good (all wts.):	
Rounds	44 @ 46
Sq. chuck	36 @ 37
Briskets	29 @ 31
Ribs	49 @ 53
Loins, trim'd.	60 @ 63

COW, BULL TENDERLOINS

C&C grade, fresh (Job lots, lb.)	
Cow, 3/4 lbs.	70 @ 73
Cow, 4/5 lbs.	78 @ 81
Cow, 5 lbs./up	92 @ 95
Bull, 5 lbs./up	92 @ 95

CARCASS LAMB

Prime, 35/45 lbs.	38 @ 41½
Prime, 45/55 lbs.	37 @ 41½
Prime, 55/65 lbs.	35 @ 37
Choice, 35/45 lbs.	38 @ 41½
Choice, 45/55 lbs.	37 @ 41½
Choice, 55/65 lbs.	35 @ 37
Good, all wts.	34 @ 40

BEEF PRODUCTS

Tongues, No. 1, 100's	32½n
Tongues, No. 2, 100's	29½n
Hearts, regular, 100's	23 @ 23½
Livers, regular, 100's	19n
Livers, selected, 35/50's	25
Tripe, scalded, 100's	7 @ 7½
Tripe, cooked, 100's	10a
Lips, unsalted, 100's	14
Lips, salted, 100's	15½
Melts	6n
Lungs, 100's	7½
Udders, 100's	5n

FANCY MEATS

Beef tongues,	(lb.)
corned, No. 1	38
corned, No. 2	33
Veal breads, 6/12-oz.	98
12-oz./up	130
Calf tongues, 1-lb./dn.	27

BEEF SAUS. MATERIALS FRESH

Canner-cutter cow meat,	(lb.)
barrels	44½ @ 45
Bull meat, boneless,	
barrels	46½ @ 47
Beef trimmings,	
75/85%, barrels	35 @ 35½
85/90%, barrels	40
Boneless chucks,	
barrels	44½ @ 45
Beef cheek meat,	
trimmed, barrels	34½n
Beef head meat, bbls.	29½n
Veal trimmings,	
boneless, barrels	42

VEAL SKIN-OFF

(Carcass prices, lcl., lb.)	
Prime, 90/120	57 @ 58
Prime, 120/150	56 @ 58
Choice, 90/120	53 @ 54
Choice, 120/150	52 @ 54
Good, 90/150	46 @ 48
Commercial, 90/190	41 @ 43
Utility, 90/190	34 @ 36
Cull, 60/120	28 @ 30

BEEF HAM SETS

Insides, 12/up, lb.	54½ @ 55
Outsides, 8/up, lb.	53½ @ 54
Knuckles, 7½/up, lb.	54 @ 54½
n-nominal, b-bid, a-asked	

NEW YORK

April 12, 1961

CARCASS BEEF AND CUTS

Prime steer:	(lcl., lb.)
Hinds, 6/700	51 @ 58
Hinds, 7/800	51 @ 57
Rounds, cut across,	
flank off	50 @ 56
Rds., dia. bone, f.o.	51 @ 56
Short loins, untrim.	77 @ 90
Short loins, trim.	105 @ 139
Flanks	16 @ 20
Ribs	55 @ 64
Arm chucks	35½ @ 39
Briskets	36 @ 41
Plates	15½ @ 21

Choice steer:	
Carcass, 6/700	42½ @ 44
Carcass, 7/800	41 @ 42½
Carcass, 8/900	40 @ 41
Hinds, 6/700	50 @ 55
Hinds, 7/800	48½ @ 55
Rounds, cut across,	
flank off	48½ @ 55
Rds., dia. bone, f.o.	50 @ 56
Short loins, untrim.	55 @ 65
Short loins, trim.	75 @ 98
Flanks	16 @ 20
Ribs	50 @ 56
Arm chucks	34½ @ 38
Briskets	35 @ 41
Plates	15 @ 21

Good steer:	
Carcass, 5/600	40 @ 41
Carcass, 6/700	40 @ 41½
Hinds, 6/700	45 @ 52
Hinds, 7/800	45 @ 52
Rounds, cut across,	
flank off	47½ @ 54
Rds., dia. bone, f.o.	48½ @ 55
Short loins, untrim.	50 @ 55
Short loins, trim.	58 @ 67
Flanks	16 @ 20
Ribs	48 @ 54
Arm chucks	34½ @ 38

PHILA. FRESH MEATS

April 11, 1961

PRIME STEER:	(lcl., lb.)
Carcass, 5/700	45 @ 47
Carcass, 7/900	44 @ 46½
Rounds, flank off	50 @ 54
Loins, full, untr.	55 @ 59
Ribs, 7-bone	58 @ 62
Armchux 5-bone	37 @ 39
Briskets, 5-bone	33½ @ 36
CHOICE STEER:	
Carcass, 5/700	42½ @ 44
Carcass, 7/900	41½ @ 43½
Rounds, flank off	48 @ 51
Loins, full, untr.	48 @ 51
Loins, full, trim.	60 @ 65
Ribs, 7-bone	52 @ 55
Armchux 5-bone	37 @ 39
Briskets, 5-bone	33½ @ 36
GOOD STEER:	
Carcass, 5/700	41 @ 42½
Carcass, 7/900	40½ @ 42
Rounds, flank off	48 @ 51
Loins, full, untr.	46 @ 48
Loins, full, trim.	57 @ 60
Ribs, 7-bone	50 @ 53
Armchux 5-bone	36 @ 38
Briskets, 5-bone	33½ @ 36
COW CARCASS:	
Comm'l., 350/700	33 @ 35½
Utility, 350/700	33 @ 35½
Can-cut, 350/700	33 @ 35
VEAL CARC.: Choice	Good
60/90 lbs.	n.q. 45 @ 47
90/120 lbs.	48 @ 52 47 @ 49
120/150 lbs.	48 @ 52 46 @ 48
LAMB CARC.: Ch.&Pr.	Good
35/45 lbs.	41 @ 44 37 @ 40
45/55 lbs.	39 @ 42 35 @ 38
55/65 lbs.	36 @ 39 34 @ 38

FANCY MEATS

(Lcl., lb.)	
Veal breads, 6/12-oz.	105
12-oz./up	135
Beef livers, selected	33
Beef kidneys	31
Oxtails, ¾-lb., frozen	20

VEAL SKIN-OFF

(Carcass prices, lcl., lb.)	
Prime, 90/120	60 @ 64
Prime, 120/150	59 @ 62
Choice, 90/120	50 @ 54
Choice, 120/150	48 @ 53
Choice calf, all wts.	43 @ 46
Good, 60/90	43 @ 49
Good, 90/120	44 @ 49
Good, 120/150	43 @ 46
Good calf, all wts.	43 @ 46

CARCASS LAMB

(lcl., lb.)	
Prime, 35/45	39 @ 45
Prime, 45/55	37 @ 42
Prime, 55/65	35 @ 38
Choice, 35/45	39 @ 45
Choice, 45/55	37 @ 42
Choice, 55/65	35 @ 38
Good, 35/45	35 @ 39
Good, 45/55	35 @ 39
Good, 55/65	34 @ 39
(Carcots, lb.)	
Choice, 35/45	38 @ 42
Choice, 45/55	36 @ 39
Choice, 55/65	33 @ 36

CARCASS BEEF

(Carcots, lb.)	
Steer, choice, 6/700	41 @ 43
Steer, choice, 7/800	40 @ 41½
Steer, choice, 8/900	38½ @ 40
Steer, good, 6/700	38½ @ 40½
Steer, good, 7/800	38 @ 40
Steer, good, 8/900	37 @ 39

Phila., N. Y. Fresh Pork

PHILADELPHIA: (lcl., lb.)	
Loins, reg., 8/12	46 @ 49
Loins, reg., 12/16	45 @ 47
Boston butts, 4/8	37 @ 40
Spareribs, 3 lb./dn.	39 @ 42
Hams, sknd., 12/14	37 @ 40
Picnics, s.s., 4/6	32 @ 34
Picnics, s.s., 6/8	32 @ 34
Bellies, 10/14	28 @ 31

NEW YORK: (lcl., lb.)	
Loins, reg., 8/12	44 @ 49
Loins, reg., 12/16	43 @ 47
Boston butts, 4/8	37 @ 41
Hams, sknd., 12/16	40 @ 44
Spareribs, 3 lb./dn.	37½ @ 45

CHGO. FRESH PORK AND PORK PRODUCTS

April 11, 1961	
Hams, skinned, 10/12	39½
Hams, skinned, 12/14	38½
Hams, skinned, 14/16	37
Picnics, 4/6 lbs.	29½
Picnics, 6/8 lbs.	28½
Pork loins, boneless	65
Shoulders, 16/dn.	32½
(Job lots, lb.)	
Pork livers	19½
Tenderloins, fresh, 10's	75
Neck bones, bbls.	10 @ 10½
Feet, s.c., bbls.	9 @ 10

OMAHA, DENVER MEATS

(Carcass carlots, cwt.)	
Omaha, April 12, 1961	
Choice steer, 6/700	\$38.00 @ 39.50
Choice steer, 7/800	37.50 @ 38.50
Choice steer, 8/900	none qtd.
Good steer, 6/800	36.00 @ 37.50
Choice heifer, 5/700	37.25 @ 38.50
Good heifer, 5/700	35.00 @ 36.00
Cow, c-c & util.	31.00 @ 32.50
Pork loins, 8/12	41.00 @ 42.50
Pork loins, 12/16	none qtd.
Best butts, 4/8	34.00 @ 35.00
Hams, sknd., 12/16	35.25 @ 38.50
Denver, April 12, 1961	
Choice steer, 6/700	38.00 @ 38.50
Choice steer, 7/800	37.50 @ 38.00
Choice steer, 8/900	37.00 @ 37.50
Good steer, 6/800	none qtd.
Choice heifer, 5/600	37.00 @ 38.00
Choice heifer, 6/700	37.25 @ 37.75
Good heifer, 5/700	35.00

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass)	April 11	April 11	April 11
Choice, 5-600 lbs.	\$40.50 @ 42.00	\$ 42.00	\$41.50 @ 43.00
Choice, 6-700 lbs.	39.75 @ 41.00	40.00 @ 42.00	41.50 @ 43.00
Good, 5-600 lbs.	38.50 @ 40.50	40.00 @ 41.00	41.00 @ 42.50
Good, 6-700 lbs.	37.50 @ 39.50	39.00 @ 40.00	40.00 @ 42.00
Stand., 3-600 lbs.	37.00 @ 38.50	38.50 @ 40.00	37.50 @ 39.00
COW:			
Commercial, all wts.	31.50 @ 34.00	33.00 @ 35.00	34.00 @ 36.00
Utility, all wts.	32.00 @ 33.50	32.00 @ 33.00	33.00 @ 35.00
Canner-cutter	30.50 @ 32.50	31.00 @ 32.00	31.50 @ 34.00
Bull, util. & com'l.	36.00 @ 39.00	36.00 @ 37.00	38.00 @ 40.00
FRESH CALF:			
Choice, 200 lbs./down	46.00 @ 48.00	None quoted	44.00 @ 47.00
Good, 200 lbs./down	45.00 @ 46.00	44.00 @ 50.00	42.00 @ 45.00
LAMB (Carcass):	(Springs)	(Springs)	(Springs)
Prime, 45-55 lbs.	38.00 @ 41.00	37.00 @ 40.00	44.00 @ 47.00
Prime, 55-65 lbs.	35.00 @ 38.00	35.00 @ 37.00	None quoted
Choice, 45-55 lbs.	38.00 @ 41.00	37.00 @ 40.00	44.00 @ 47.00
Choice, 55-65 lbs.	35.00 @ 38.00	35.00 @ 37.00	None quoted
Good, all wts.	32.00 @ 36.00	34.00 @ 38.00	41.00 @ 45.00
FRESH PORK: (Carcass)	(Packer style)	(Packer style)	(Packer style)
135-175 lbs. U.S. No. 1-3	None quoted	None quoted	31.00 @ 33.00
LOINS:			
8-12 lbs.	44.00 @ 48.00	46.00 @ 48.00	44.50 @ 49.00
12-16 lbs.	44.00 @ 47.00	45.00 @ 47.00	44.50 @ 49.00
PICNICS: (Smoked)		(Smoked)	(Smoked)
4-8 lbs.	32.00 @ 37.00	35.00 @ 37.00	32.50 @ 37.00
HAMS:			
12-16 lbs.	43.00 @ 48.00	43.00 @ 50.00	46.00 @ 51.00
16-20 lbs.	41.00 @ 47.00	41.00 @ 46.00	45.00 @ 50.00

THE NATIONAL PROVISIONER, APRIL 15, 1961

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service
CASH PRICES

(Carlott basis, Chicago price zone, April 12, 1961)

SKINNED HAMS		BELLIES	
F.F.A. or Fresh	Frozen	F.F.A. or Fresh	Frozen
39.....10/12.....39		29 1/2 n.....6 8.....29 1/2 n	
37 1/2.....12/14.....37 1/2		29 1/2.....8/10.....29 1/2	
36.....14/16.....36		29 1/2.....10/12.....29 1/2	
35 1/2.....16/18.....35 1/2		28 1/2.....12/14.....29	
35 1/2.....18/20.....35 1/2		26 1/2 a.....14/16.....26 1/2 n	
35 1/2.....20/22.....35 1/2		26 1/2 @ 26 1/2 n.....16/18.....26 1/2 @ 26 1/2 n	
35 1/2.....22/24.....35 1/2		24 1/2.....18/20.....24 1/2	
35 1/2 n.....24/26.....35 1/2 n			
35 1/2 n.....25/30.....35 1/2 n			
32.....25/up, 2s in.....32			

PICNICS		D.S. BRANDED BELLIES (CURED)	
F.F.A. or Fresh	Frozen	n.q.	n.q.
28 3/4.....4/6.....28 3/4		20/25.....23n	
28.....6/8.....27 1/2 n		25/30.....23n	
27 @ 28n.....8/10.....27n		G.A., froz., fresh.....D.S. clear	
27 @ 28n.....10/12.....27n		21 1/2.....20/25.....22n	
27 1/2.....f.f.a. 8/up 2s in.....27		18 1/2.....25/30.....22n	
27 1/2.....fresh 8/up 2s in.....n.q.		17 1/2.....35/40.....18n	
		17 1/2.....40/50.....15 1/2	

FRESH PORK CUTS		OTHER CELLAR CUTS	
Job Lot	Car Lot	Frozen or fresh	Cured
41 1/2 @ 42.....Loins, 12/dn.....40 1/2		9 1/4 n.....6/8.....10n	
40 @ 41.....Loins, 12/16.....39 1/2 a		9 1/4 n.....8/10.....10	
38 1/2.....Loins, 16/20.....37		9 1/4 n.....10/12.....10	
37.....Loins, 20/up.....36 1/2		11n.....12/14.....12	
36 1/2 @ 37 1/2.....Butts, 4/8.....34 1/2		11 1/2 n.....14/16.....12 1/2	
35.....Butts, 8/12.....34n		12n.....16/18.....13 1/4	
35.....Butts, 8/up.....34n		12n.....18/20.....13 3/4	
36 1/2 @ 37 1/2.....Ribs, 3/dn.....29 1/2		12n.....20/25.....13 3/4	
33.....Ribs, 3/5.....29 1/2			
23.....Ribs, 5/up.....22			

a-asked, b-bid, n-nominal

LARD FUTURES PRICES

(Drum contract basis)
Add 1/2¢ to all drummed lard prices ending in 2 or 7.

FRIDAY, APRIL 7, 1961				
Open	High	Low	Close	
May 12.35	12.55	12.35	12.40b	
July 12.00	12.30	12.00	12.20	
Sept. 11.55	12.00	11.55	11.90	

Sales: 4,560,000 lbs.
Open interest at close, Thurs., Apr. 6: May, 141; July, 205, and Sept., 56 lots.

MONDAY, APRIL 10, 1961				
Open	High	Low	Close	
May 12.50	12.55	12.40	12.50b	
July 12.40	12.52	12.35	12.52	
Sept. 11.95	12.15	11.95	12.15	

Sales: 3,880,000 lbs.
Open interest at close, Fri., Apr. 7: May, 145; July, 194, and Sept., 63 lots.

TUESDAY, APRIL 11, 1961				
Open	High	Low	Close	
May 12.70	13.00	12.70	12.97a	
July 13.00	13.05	12.70	13.00a	
Sept. 12.70	12.75	12.42	12.75	

Sales: 6,920,000 lbs.
Open interest at close, Mon., Apr. 10: May, 136; July, 213, and Sept., 64 lots.

WEDNESDAY, APRIL 12, 1961				
Open	High	Low	Close	
May 13.00	13.00	12.45	12.82a	
July 12.97	13.00	12.60	12.65	
Sept. 12.70	12.75	12.35	12.50a	

Sales: 3,800,000 lbs.
Open interest at close, Tues., Apr. 11: May, 117; July, 231, and Sept., 78 lots.

THURSDAY, APRIL 13, 1961				
Open	High	Low	Close	
May 12.75	12.75	12.65	12.65a	
July 12.60	12.75	12.60	12.62a	
Sept. 12.45	12.57	12.40	12.47a	

Sales: 1,200,000 lbs.
Open interest at close, Wed., Apr. 12: May, 113; July, 234, and Sept., 85 lots.

CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade, as follows:

	Apr. 7, 1961	Apr. 8, 1961
P.S. lard (a)	3,960,000	5,229,411
P.S. lard (b)	40,000	80,000
D.R. lard (a)	2,842,840	1,197,602
D.R. lard (b)	1,667,213	1,667,213
TOTAL LARD	6,842,840	8,174,226

(a) Made since Oct. 1, 1960.
(b) Made previous to Oct. 1, 1960.

SLICED BACON

Sliced bacon production for the week ended March 25, amounted to 17,569,419 lbs., according to the U.S. Department of Agriculture.

Meats About Steady

Consumer commodities held fairly steady in price during the week ended April, according to the Bureau of Labor Statistics. The average wholesale price index on meats at 95.6 was down .1 per cent from the previous week and the same as a year earlier. The average primary market price index was steady at 119.5, but .7 per cent lower than a year ago. Current indexes were calculated on the basis of the 1947-49 average of 100 per cent.

HIGHER PORK, LOWER HOGS HELP MARGINS

(Chicago costs, credits and realizations for Monday and Tuesday)
Pork and live hog prices, moving in opposite directions, brought about a considerable narrowing of the broad minus margins this week. Markups were fairly general on pork products, while live hogs tended to average lower than last week. Margins on light hogs were just about halved.

	-180-220 lbs.—		-220-240 lbs.—		-240-270 lbs.—	
	Value	per cwt. alive	Value	per cwt. alive	Value	per cwt. alive
Lean cuts	\$11.90	\$17.11	\$11.31	\$15.90	\$10.62	\$15.24
Fat cuts, lard	5.40	7.76	5.45	7.72	5.10	7.07
Ribs, trimmings, etc.	2.28	3.27	2.14	2.99	1.98	2.76
Cost of hogs	17.65		17.77		17.34	
Condemnation loss	.08		.08		.08	
Handling, overhead	2.80		2.55		2.30	
TOTAL COST	20.53	29.49	20.40	28.73	19.72	27.58
TOTAL VALUE	19.58	28.14	18.89	26.61	17.90	25.97
Cutting margin	.95	—1.35	—1.51	—2.12	—1.82	—2.51
Margin last week	—1.63	—2.30	—1.68	—2.38	—2.10	—2.91

PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles	San Francisco	No. Portland
	April 11	April 11	April 11
1-lb. cartons	17.00 @ 18.00	16.00 @ 20.00	15.00 @ 18.50
50-lb. cartons & cans	15.50 @ 17.50	16.00 @ 19.00	None quoted
Tierces	15.50 @ 17.00	15.00 @ 17.00	13.50 @ 15.50

PACKERS' WHOLESALE LARD PRICES

Wednesday, April 12, 1961	
Refined lard, drums, f.o.b. Chicago	\$14.25
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	13.75
Kettle rendered, 50-lb. tins, f.o.b. Chicago	15.75
Leaf, kettle rendered, drums, f.o.b. Chicago	15.25
Lard flakes	15.00
Standard shortening, North & South, delivered	22.50
Hydrogenated shortening, N. & S., drums, del'vd.	22.75

WEEK'S LARD PRICES

	P.S. or D.R. cash tierces (Bd. Trd.)	Dry rend. loose tins (Bd. Trd.)	Ref. in 50-lb. tins (Mkt.)
Apr. 7	13.00n	11.50	14.00n
Apr. 10	13.00n	11.50	14.00n
Apr. 11	13.25n	11.62	14.25n
Apr. 12	13.37n	11.87	14.50n
Apr. 13	13.50n	12.00	14.50n

Note: add 1/2¢ to all lard prices ending in 2 or 7.
n-nominal, a-asked, b-bid

HOG-CORN RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Apr. 8, 1961, was 16.9, the U. S. Department of Agriculture has reported. This ratio compared with the 16.4 ratio for the preceding week and 13.5 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.043, \$1.053 and \$1.192 per bu. during the three periods, respectively.

VEGETABLE OILS

Wednesday, April 12, 1961	
Crude cottonseed oil, f.o.b.	
Texas	14 @ 14 1/4 n
Southeast	14 1/4 n
Valley	14 1/4 a
Corn oil in tanks, f.o.b. Decatur	17 1/2 b
Soybean oil, f.o.b. mills	13 1/2 @ 13 3/4 n
Coconut oil, f.o.b. Pacific Coast	11n
Peanut oil, f.o.b. mls	15b
Cottonseed foots:	
Midwest, West Coast	11 1/2
East	11 1/2
Soybean foots:	
Midwest	19 1/2

OLEOMARGARINE

Wednesday, April 12, 1961	
White dom. veg. solids,	
30-lb. cartons	26 1/4
Yellow quarters,	
30-lb. cartons	28 1/4
Milk churned pastry,	
750-lb. lots, 30's	25 1/2
Water churned pastry,	
750-lb. lots, 30's	24 1/2
Bakers, drums, tons	21

OLEO OILS

Prime oleo stearine,	
bags	13 1/4
Extra oleo oil (dums)	17 1/4
Prime oleo oil (drums)	17

N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:
Apr. 7—May, 16.07b-10a; July, 15.88; Sept., 14.95b-15.00a; Oct., 14.36b-37a; Dec., 14.14; Mar., 13.84b-14.14a; May, 13.74b, and July, 13.64b.
Apr. 10—May, 16.16-15; July, 16.05-04; Sept., 15.11b-18a; Oct., 14.54-53; Dec., 14.24b-30a; Mar., 14.04b; May, 13.94b, and July, 13.84b.
Apr. 11—May, 16.59; July, 16.52-55; Sept., 15.52-55; Oct., 14.83-84; Dec., 14.59; Mar., 14.60b; May, 14.60b-70s, and July, 14.50b.
Apr. 12—May, 16.34-33; July, 16.26; Sept., 15.25-22; Oct., 14.45; Dec., 14.30b-35a; Mar., 14.10b; May, 14.00b, and July, 13.90b.
Apr. 13—May, 16.05-08; July, 16.11; Sept., 15.23-20; Oct., 14.55; Dec., 14.28b-40a; Mar., 14.35b; May, 14.40, and July, 14.30b-50a.
a-asked, b-bid.

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, April 12, 1961

BLOOD	
Unground, per unit of ammonia, bulk	6.25n
DIGESTER FEED TANKAGE MATERIALS	
Wet rendered, unground, loose	6.50@ 6.75n
Low test	6.25@ 6.50n
Med. test	6.25@ 6.25n
High test	6.25n

PACKINGHOUSE FEEDS	
50% meat, bone scraps, bagged	Carlots, ton \$85.00@ 87.50
50% meat, bone scraps, bulk ..	82.50@ 85.00
60% digester tankage, bagged ..	85.00@ 90.00
60% digester tankage, bulk	82.50@ 85.00
80% blood meal, bagged	117.50@ 122.50
Steamed bone meal, 50-lb. bags (specially prepared)	100.00
60% steamed bone meal, bagged ..	85.00

FERTILIZER MATERIALS	
Feather tankage, ground, per unit ammonia (85% prot.)	*4.00@ 4.25
Hoof meal, per unit ammonia ..	6.50@ 6.75

DRY RENDERED TANKAGE	
Low test, per unit protein	1.50n
Medium test, per unit prot.	1.45@ 1.50n
High test, per unit prot.	1.40@ 1.45n

GELATIN AND GLUE STOCKS	
Bone stock, (gelatin), ton	15.50
Jaws, feet (non gel) ton	2.50@ 5.00
Trim bone, ton	4.50@ 8.50
Pigskins (gelatin), lb. (cl)	8@ 8½
Pigskins, smoked, edible (cl) ..	16@ 18½

ANIMAL HAIR	
Winter coil, dried, c.a.f. mideast, ton	60.00@ 60.00
Winter coil, dried, midwest, ton	65.00@ 70.00
Cattle switches, piece	1@ 2
Summer processed (Apr. Oct.) gray, lb.	15@ 17
*Del. midwest, *del. mideast, n—nom., a—asked	

TALLOW and GREASES

Wednesday, April 12, 1961

Firmness prevailed in the inedible fats market late last week. Edible tallow reversed its trend and turned stronger, the higher loose lard market the main factor.

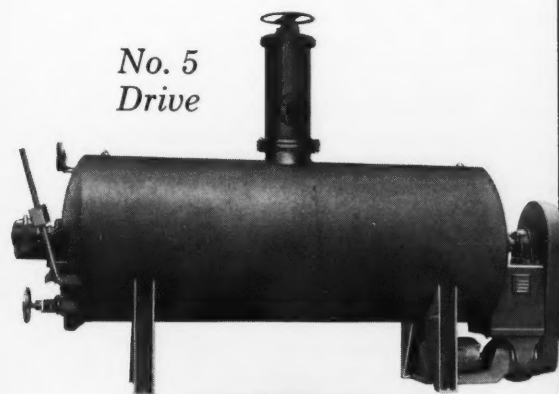
ket being the main factor. start of the new week was called steady. More offerings were available and buying interest tapered off. Bleachable fancy tallow traded at 8¢, special tallow at 7½¢, No. 1 tallow and yellow grease at 7¼¢, all c.a.f. Chicago. Choice white grease, all hog, was available at 9½¢, c.a.f. Chicago, but without reported trading.

Bleachable fancy tallow was sought at 8½¢@8½¢, c.a.f. East, and at 8½¢, c.a.f. Avondale. On Tuesday, some choice white grease, all hog, was offered at 9¢, c.a.f. Chicago. As previously reported, the edible tallow market was in a tight position, and some trading developed at fractionally higher prices. Edible tallow moved at 10½¢, f.o.b. Denver, and at 10¾¢, f.o.b. River points, with bids out for more.

Edible tallow also met inquiry at 11¼¢, delivered Chicago, and it was offered at 11½¢. Additional tanks of special tallow sold at 8¢, special tallow and B-white grease at 7½¢, No. 1 tallow and yellow grease at 7¼¢, all c.a.f. Chicago. Choice white grease, all hog, was bid at 9½¢, c.a.f. New York, and at the same price, c.a.f. Avondale.

The midwestern inedible fats market at midweek remained fully steady. Bleachable fancy tallow sold at 8¢, prime tallow at 7¾¢, special tallow and B-white grease at 7½¢, all c.a.f. Chicago. Bleachable fancy tallow was bid at 8½¢, c.a.f. New York, and at 8½¢, c.a.f. Avondale; sellers asked ½¢ more. Trade talk was around 9½¢@9½¢, c.a.f. East, on choice white grease, all hog; the same material was available at 9½¢, c.a.f. Chicago, but without reported trading. Edible tallow met inquiry at 10½¢, f.o.b. River, and it was offered at 11¢; it also sold at 11½¢, c.a.f. Chicago. Edible tallow was offered at 10¾¢, f.o.b. Denver, with bids ½¢ lower.

TALLOW: Wednesday's quotations: edible tallow, 11½¢, Chicago



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basis, and 10 $\frac{1}{8}$ ¢, f.o.b. River; original fancy tallow, 8 $\frac{1}{4}$ ¢; bleachable fancy tallow, 8¢; prime tallow, 7 $\frac{3}{4}$ ¢; special tallow, 7 $\frac{1}{2}$ ¢; No. 1 tallow, 7 $\frac{1}{4}$ ¢, and No. 2 tallow, 6 $\frac{3}{4}$ ¢.

GREASES: Wednesday's quotations: choice white grease, all hog, 9¢; B-white grease, 7 $\frac{1}{2}$ ¢; yellow grease, 7 $\frac{1}{4}$ ¢, and house grease, 7¢.

EASTERN BY-PRODUCTS

New York, April 12, 1961

Dried blood was quoted today at \$5@5.25 per unit of ammonia. Wet rendered tankage was listed at \$5.50 @5.76 per unit of ammonia and dry rendered tankage was quoted at \$1.40 per protein unit.

Soybean Traffic Through Suez Canal Record High Last Year

Soybean shipments northward through the Suez Canal reached a postwar record of 34,000,000 bu. during the marketing year ended last September 30—and practically all of them originated in Communist China. Much of the increase, as well as that of the previous year, stems from Japan's break in trade relations with Communist China and the subsequent movement of soybeans to Europe. (Western Europe is the No. 1 market for U.S. soybeans.)

What shipments may be in the current marketing season is somewhat difficult to forecast, the Foreign Agricultural Service suggests. Reports indicate a smaller Chinese crop; however, the country may be forced to maintain this high level of soybean exports in order to buy grain, badly needed because of the admitted drop in production.

U.S. Cattle Hide Exports Set Record in 1960; Bulk To Japan

United States exports of cattle hides in 1960 set a new record of 6,889,000 pieces, the Foreign Agricultural Service has revealed. This volume suggested an increase of 65 per cent over 1959 exports of 4,155,000 pieces. Japan was the largest market for U.S. cattle hides in 1960, having raised its imports to 2,392,000 from 1,083,000 pieces in 1959. U.S. cattle hide exports to the Netherlands totaled 1,280,000 pieces.

U.S. exports of calfskins rose to 1,647,000 pieces in 1960 from 1,414,000 in 1959, but the 1960 volume was down from such exports in 1957 and 1958. Exports of kipskins at 482,000 pieces last year were down from 483,000 in 1959 and 715,000 in 1958. U.S. exports of sheepskins and lambskins totaled 2,357,000 pieces in 1960 compared with 1,927,000 in 1959.

CHICAGO HIDES

Wednesday, April 12, 1961

BIG PACKER HIDES: A total of about 80,000 big packer hides sold last week and mostly at steady prices. Earlier in the week, branded steers brought $\frac{1}{2}$ ¢ advances, but closed about steady, with butts and Colorado's at 11¢ and 10¢, respectively. Heavy native steers sold readily at 13 $\frac{1}{2}$ ¢, River, and at 14¢, low freight points. Bulk of the butts traded at the 11@11 $\frac{1}{2}$ ¢. Colorado stock sold well at 10¢, and about 5,600 moved at 10 $\frac{1}{2}$ ¢. River heavy native cows sold lightly at 15¢, while light Northern natives were adjusted downward to 17 $\frac{1}{2}$ ¢, and River heavies to 19¢; other River's were at 20¢, and some light averages at 22¢. Only about 5,500 Northern branded cows sold at 13 $\frac{1}{2}$ ¢, steady.

The only action reported on Monday was a sale of Colorado stock at 10 $\frac{1}{2}$ ¢, or $\frac{1}{2}$ ¢ higher. On Tuesday, a few more cars of Colorado steers sold at 10 $\frac{1}{2}$ ¢, with best interest late in the day at 10¢. A couple of cars of heavy Texas steers sold at 11¢.

At midweek, in fairly substantial trading, most of the big producers participated, and most selections sold $\frac{1}{2}$ ¢ higher. River heavy native steers sold at 14¢, butt-branded steers at 11 $\frac{1}{2}$ ¢, and Colorado's sold at 10 $\frac{1}{2}$ ¢. River heavy native cows sold up to 15 $\frac{1}{2}$ ¢, with Northern branded cows up $\frac{1}{2}$ ¢ at 14¢. A few light and ex-light branded steers sold at 17¢ and 19¢, respectively.

SMALL PACKER AND COUNTRY HIDES: Activity was restricted in the Midwestern small packer market as buyers were highly selective and offerings firmly held. The 50/52-lb. allweight natives were quoted at 15 $\frac{1}{2}$ @16 $\frac{1}{2}$ ¢, and 60/62's were steady at 13@13 $\frac{1}{2}$ ¢. Interest was noted in 60/62-lb. thin cows at 12@12 $\frac{1}{2}$ ¢. Country hides were mostly steady, with 52/54-lb. locker-butcherers nominal at 13 $\frac{1}{2}$ @14¢. Straight renderers, 50/52-lb. averages, were pegged at 12 $\frac{1}{2}$ @13¢, and 50-lb. No. 3's moved mostly at 10¢.

CALFSKINS AND KIPSKINS: The big packer calf and kip market has been dormant for some time, with last actual trading in Northern light calf at 57 $\frac{1}{2}$ ¢, with some reported held at 60¢. Heavy calf was offered at 65¢, with the current market quoted at 60@62 $\frac{1}{2}$ ¢ for Northern types. River kips last sold at 50¢, with River overweights nominal at 41¢. Small packer allweight calf was nominal at 42@45¢ as were allweight kips at 35@36¢, steady. Country allweight calf was nominal at 30@31,

as were kipskins at 25@26¢ per lb.

SHEEPSKINS: Demand for shearings was negligible the past week, with offerings moderate and prices about steady. Northern-River No. 1's moved slowly at .75@1.00, with No. 2's a little draggy at .50@.65. Southwestern No. 1's were firm at 1.15@1.30, with a fair supply offered at 1.30. No. 2's moved at .80, with more available. A few sales of Northern-River fall clips were noted at 1.55@1.65, and some offerings of Southwestern product were noted at 1.75. Midwestern lambs were steady to strong, with some sales at 2.25@2.30 per cwt., liveweight. Full wool dry pelts were available at .18. Pickled lambs were steady at 4.75, and sheep at 5.25@5.50 per dozen. Some new crops were reported available at 8.00.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Wednesday, Apr. 12, 1961	Cor. date 1960
Lgt. native steers	..18 $\frac{1}{2}$ @19 $\frac{1}{2}$ n		22 $\frac{1}{2}$ n
Hvy. nat. steers	..14 @14 $\frac{1}{2}$ n	14	@14 $\frac{1}{2}$ n
Ex. lgt. nat. steers	..20 @21n		24 $\frac{1}{2}$ n
Butt-brand. steers	..11 $\frac{1}{2}$		12 $\frac{1}{2}$
Colorado steers	..10 $\frac{1}{2}$		12
Hvy. Texas steers	..11n		12 $\frac{1}{2}$ n
Light Texas steers	..17n		20 $\frac{1}{2}$ n
Ex. lgt. Texas steers	..19n		22 $\frac{1}{2}$ n
Heavy native cows	..15 $\frac{1}{2}$ @16	16	@16 $\frac{1}{2}$ n
Light nat. cows	..17 $\frac{1}{2}$ @20	21	@24n
Branded cows	..14 @15	15 $\frac{1}{2}$ @16	
Native bulls	..10 @10 $\frac{1}{2}$ n	12	@13n
Branded bulls	..9 @9 $\frac{1}{2}$ n	11	@12n
Calfskins:			
Northern, 10/15 lbs.	60n		56 $\frac{1}{2}$ n
10 lbs./down	57 $\frac{1}{2}$ n		57 $\frac{1}{2}$ n
Kips, Northern native, 15/25 lbs.	50n		45n
SMALL PACKER HIDES			
STEERS AND COWS:			
60/62-lb. avg.	..13 $\frac{1}{2}$ @14n	14	@14 $\frac{1}{2}$ n
50/52-lb. avg.	..15 $\frac{1}{2}$ @16 $\frac{1}{2}$ n	17	@17 $\frac{1}{2}$ n
SMALL PACKER SKINS			
Calfskins, all wts.	..42 @45n	43	@45n
Kipskins, all wts.	..35 @36	34	@36n
SHEEPSKINS			
Packer shearings:			
No. 1	..75@1.00n	1.90	@2.25
No. 2	..50@.65	1.60	@1.65
Dry Pelts	..18n		23n
Horsehides, untrim.	8.00@8.50n		10.00n
Horsehides, trim.	7.00@7.50n		9.50@10.00n

N. Y. HIDE FUTURES

	Open	High	Low	Close
Friday, April 7, 1961				
Apr. ...	16.85b	17.17b-30a
July ...	17.30	17.62	17.30	17.52b
Oct. ...	17.13b	17.48	17.48	17.32b-43a
Jan. ...	16.95b	16.81	16.81	17.15b-35a
Apr. ...	16.80b	17.05b-30a
Sales: 22 lots.				
Monday, April 10, 1961				
July ...	17.55b	17.62	17.18	17.18-20
July ...	17.55b	17.63	17.55	17.52b-62a
Oct. ...	17.35b	17.45	17.42	17.43b-48a
Jan. ...	17.20b	17.25b-40a
Apr. ...	17.20b	17.12b-30a
Sales: 20 lots.				
Tuesday, April 11, 1961				
Apr. ...	17.20b	17.30	17.25	16.95b-17.10a
July ...	17.55b	17.62	17.18	17.18-20
Oct. ...	17.42b	17.49	17.40	17.35b-45a
Jan. ...	17.32	17.32	17.32	16.90b-17.10a
Apr. ...	17.22b	16.80b-17.05a
Sales: 35 lots.				
Wednesday, April 12, 1961				
Apr. ...	16.65b	17.10	17.10	17.20b-40a
July ...	17.01	17.50	17.01	17.50b-60a
Oct. ...	16.84b	17.40	17.20	17.35b-45a
Jan. ...	16.75b	17.22	17.22	17.22b-40a
Apr. ...	16.60b	16.10b-35a
Sales: 26 lots.				
Thursday, April 13, 1961				
Apr. ...	17.20b	17.60	17.40	17.55b-70a
July ...	17.50b	17.95	17.70	17.85b-95a
Oct. ...	17.36b	17.75	17.65	17.73b-80a
Jan. ...	17.24b	17.60	17.60	17.60b-55a
Apr. ...	17.50b	17.45b-55a
Apr. ...	17.50b	17.45b-55a
Sales: 45 lots.				

LIVESTOCK MARKETS... Weekly Review

Denver Union Stock Yard Co. Honors Veteran Shippers at Its 75th Anniversary Festivities

The Denver Union Stock Yard Co., celebrating its 75th anniversary, was host to over 400 guests affiliated with the livestock industry at a recent banquet in Denver. Special guests of honor were seven producers who have shipped livestock to the Denver yards for 50 years or more. The seven stockmen honored, who received engraved sterling silver bowls, are:

Victor Hanson of Walden, Colo., shipped his first steers to the Denver yards in 1894. He trailed the cattle to Laramie, Wyo., railroad and the trip to Denver took a week. His market-topping steers that day sold at \$2.35-2.40 per cwt. J. C. Malchow of Berthoud, Colo., started shipping cattle to Denver in 1911, and has sold cattle regularly through the Denver yards since 1930.

Walter C. Ferguson of Cheyenne, Wyo., still an active rancher, started shipping to Denver in 1902. J. A. Verhoeff of Flagler, Colo., who has lived in the state 70 years, shipped three cars of steers to Denver in 1897, and was well satisfied with the \$3 per cwt. he received.

Victor Akin of Fort Collins, Colo., has delivered around 375,000 head of sheep to the Denver yards since his first shipment in 1906. Josef Winkler, Castle Rock, Colo., first drove cattle to the Denver market in 1907. Conrad Luft, sr., of Sterling, Colo., has been a Denver market patron for nearly half a century.

So. Dakota Stock Growers Officers Invited to Denver By ANCA to Discuss Beef Promotion

South Dakota Stock Growers officers have been invited to discuss beef promotion with the executive committee of the American National Cattlemen's Association. Differing interpretations of how the beef industry can best promote its product have caused directors of the South Dakota group to register severe criticism of the ANCA and the National Live Stock and Meat Board and to defend the National Beef Council.

Fred Dressler, ANCA president, has called an executive committee meeting for April 21 in Denver. Two major topics to be considered are federal farm programs and beef promotion. Officers of the South Dakota association specifically are invited to the afternoon session centering on beef promotion.

South Dakotans have urged an end to check-offs of funds for the Live Stock and Meat Board on sales of South Dakota cattle, and withdrawal of South Dakota support of the ANCA until that organization explains alleged attempts to obstruct beef council work.

F. I. LIVESTOCK SLAUGHTER CLASSIFIED

*Classification of livestock slaughtered under federal inspection in February, 1961, compared with January, 1961, and February, 1960, is shown below:

	Number (in 000's)				Per cent			
	Feb. 1961	Jan. 1961	Feb. 1961	Jan. 1961	Feb. 1961	Jan. 1961	Feb. 1961	Jan. 1961
Cattle:								
Steers	788	868	1,656	806	54.9	53.2	54.0	56.1
Heifers	336	370	706	310	23.4	22.7	23.0	21.6
Cows	294	372	666	306	20.5	22.8	21.7	21.3
Bulls, stags	17	21	38	14	1.2	1.3	1.3	1.0
Totals	1,435	1,631	3,066	1,436	100.0	100.0	100.0	100.0
Canners, cutters ¹	152	173	325	134	10.6	10.6	10.6	9.3
Hogs:								
Sows	264	345	609	333	5.2	6.0	5.6	5.7
Barrows, gilts	4,793	5,360	10,153	5,485	94.4	93.3	93.8	93.9
Stags, boars	20	40	61	23	.4	.7	.6	.4
Totals	5,077	5,745	10,823	5,841	100.0	100.0	100.0	100.0
Sheep and Lambs:								
Lambs, yrags	1,087	1,265	2,352	1,049	97.3	97.3	97.3	97.5
Sheep	30	35	65	27	2.7	2.7	2.7	2.5
Totals	1,117	1,300	2,417	1,076	100.0	100.0	100.0	100.0

¹Based on reports from packers. ²Included in cattle classification.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, April 11, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

MARKETS:	N.S. Yds.	Chicago	Sioux City	Omaha	St. Paul
BARROWS & GILTS:					
U.S. No. 1:					
180-200	\$17.25-17.75	\$17.75-18.00
200-220	\$17.75-18.00	17.60-17.75	17.75-18.00
220-240	17.60-17.75	17.75-18.00
U.S. No. 2:					
180-200	17.25-17.75
200-220	17.50-17.75	17.75-18.00
220-240	17.50-17.75	17.75-18.00
240-270	17.35-17.60
U.S. No. 3:					
200-220	17.10-17.40	\$17.35-17.60	17.25-17.35
220-240	17.10-17.40	17.25-17.50	17.25-17.25	17.25-17.50
240-270	16.85-17.35	17.15-17.50	17.00-17.25	17.00-17.50
270-300	16.75-17.00	17.00-17.25	16.75-17.00	17.00-17.25
U.S. No. 1-2:					
200-220	17.50-17.75	17.50-18.00	17.25-17.75	17.75-18.00
220-240	17.50-17.75	17.50-18.35	17.60-17.85	17.75-18.00
240-270	17.50-17.75	17.60-18.35	17.60-17.85	17.75-18.00
U.S. No. 2-3:					
200-220	17.25-17.50	17.50-17.75	17.50-17.60	17.25-17.50
220-240	17.10-17.50	17.25-17.65	17.50-17.60	17.25-17.50
240-270	16.85-17.50	17.25-17.50	17.25-17.50	17.00-17.50
270-300	16.75-17.10	17.00-17.25	17.00-17.35	17.00-17.25
U.S. No. 1-2-3:					
180-200	17.25-17.60	17.25-18.00	17.25-17.60	17.00-17.50
200-220	17.25-17.60	17.50-18.00	17.50-17.60	17.25-17.75
220-240	17.15-17.60	17.50-17.75	17.50-17.60	17.25-17.75
240-270	17.00-17.60	17.25-17.50	17.25-17.60	17.00-17.75
SOWS:					
U.S. No. 1-2-3:					
180-200	16.50-16.75
200-220	16.25-16.75	16.75	16.75-17.00
220-240	16.00-16.75	16.00-16.75	16.50-16.75	16.00-16.50
240-270	15.50-16.25	15.00-16.25	15.50-16.50	16.00-16.50
270-300	15.50-16.25	15.00-16.25	15.50-16.50	16.00-16.50

SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
900-1100	16.25-27.75	25.75-26.50	26.00-26.75
1100-1300	26.50-28.00	25.75-26.50	25.75-26.75
1300-1500	25.50-28.00	24.25-26.50	24.50-26.50
Choice:					
700-900	24.00-26.00	24.75-26.00
900-1100	24.00-26.00	24.25-26.50	24.00-25.75	23.75-26.00
1100-1300	23.75-25.75	24.00-26.50	24.00-25.75	23.50-26.00
1300-1500	23.00-25.00	23.50-26.25	23.25-25.75	23.00-26.00
Good:					
700-900	22.00-24.25	22.00-24.50	21.50-24.00	22.00-23.75
900-1100	22.00-24.25	21.75-24.50	21.50-24.00	22.00-24.50
1100-1300	21.50-24.25	21.50-24.25	21.50-25.00	22.00-23.75
Standard:					
all wts.	19.00-22.25	19.50-22.00	18.50-21.00	18.25-22.00
Utility:					
all wts.	17.00-19.00	18.50-19.50	17.00-18.50	17.00-18.25
HEIFERS:					
Prime:					
900-1100	24.75-25.50	25.25-26.00
Choice:					
700-900	23.50-25.25	24.00-25.50	23.25-24.75	23.50-25.25
900-1100	23.25-25.25	23.75-25.50	23.25-24.75	23.25-25.25
Good:					
600-800	21.50-23.50	21.00-23.25	21.50-23.00
800-1000	20.75-23.50	21.00-24.00	21.00-23.25	21.50-23.00
Standard:					
all wts.	18.00-21.50	19.00-21.00	18.00-21.00	19.00-21.50
Utility:					
all wts.	16.00-18.00	16.50-19.00	16.50-18.00	17.00-19.00
COWS, all wts.:					
Commercial	17.00-18.50	16.75-18.25	17.25-18.25	16.75-18.00
Utility	16.50-17.50	16.00-18.00	16.50-17.50	15.25-16.50
Cutter	15.00-17.00	15.75-17.25	15.75-16.75	14.50-15.50
Canner	14.00-15.50	14.25-15.75	15.00-16.00	14.00-15.25
BULLS (Yrags, Excl.) all weights:					
Commercial	18.50-20.50	18.50-21.25	17.50-20.00	17.50-20.00
Utility	18.00-20.50	20.00-21.25	17.50-20.00	17.50-21.50
Cutter	15.50-18.00	18.50-20.50	16.00-18.00	16.50-18.50
VEALERS, All Weights:					
Ch. & pr.	32.00	29.00
Std. & gd.	18.00-29.00	19.00-29.00	19.00-26.00
CALVES (500 lbs. down):					
Choice	22.00-24.00	22.00-25.00
Std. & gd.	15.00-22.00	17.00-22.00
SHEEP & LAMBS:					
LAMBS (110 lbs. down):					
Prime	17.50-18.00	17.25-17.50	17.50-17.75
Choice	17.50	16.75-18.00	16.50-17.25	16.50-17.50
Good	16.50	15.50-17.00	15.50-16.50	15.25-16.75
LAMBS (105 lbs. down, shorn):					
Prime	17.25-17.75	16.75-17.00	16.25-16.75
Choice	16.25-17.25	16.00-16.75	15.75-16.25	15.25-16.50
Good	15.00-16.00	14.50-15.75	14.75-15.50
EWES:					
Gd. & ch.	5.00-7.00	6.50-8.00	5.50-7.50
Cull & util.	6.00-8.00	5.50-7.50	4.00-5.00	4.50-6.50

CORN BELT DIRECT TRADING

Des Moines, Apr. 12—
Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

BARROWS & GILTS:		Cwt.
U.S. No. 1, 200-220	17.00@17.65	
U.S. No. 2, 220-240	17.00@17.50	
U.S. No. 3, 240-270	16.75@17.25	
U.S. No. 1, 200-220	16.15@17.05	
U.S. No. 2, 220-240	16.35@16.90	
U.S. No. 3, 240-270	15.75@16.70	
U.S. No. 1, 200-220	15.10@16.10	
U.S. No. 2, 220-240	17.00@17.50	
U.S. No. 3, 240-270	16.65@17.10	
U.S. No. 1, 200-220	16.65@17.10	
U.S. No. 2, 220-240	16.05@16.90	
U.S. No. 3, 240-270	15.45@16.40	
U.S. No. 1, 200-220	15.50@17.15	
U.S. No. 2, 220-240	16.65@17.25	
U.S. No. 3, 240-270	16.65@17.25	
U.S. No. 1, 200-220	16.15@17.05	

SOWS:		Cwt.
U.S. No. 1-3, 270-330	15.35@16.50	
U.S. No. 1-3, 330-400	14.85@16.15	
U.S. No. 1-3, 400-550	14.00@15.65	

Corn Belt hog receipts, as reported by the USDA:

	This week est.	Last week actual	Year actual
Apr. 6	59,000	50,000	57,000
Apr. 7	44,000	34,000	49,000
Apr. 8	36,000	36,000	34,000
Apr. 9	76,000	62,000	61,000
Apr. 10	78,000	55,000	55,000
Apr. 11	55,000	58,000	81,000

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Tuesday, Apr. 11, were as follows:

CATTLE:		Cwt.
Steers, choice	24.00@25.00	
Steers, good	21.50@23.75	
Heifers, gd. & ch.	21.25@24.70	
Cows, util. & com'l.	17.00@18.50	
Cows, can. & cut.	14.00@17.00	
Bulls, util. & com'l.	17.50@20.00	
Vealers, gd. & ch.	26.00@31.00	
Calves, gd. & ch.	21.00@24.00	
BARROWS & GILTS:		Cwt.
U.S. No. 1, 200/240	none qtd.	
U.S. No. 3, 220/240	17.35@17.50	
U.S. No. 3, 240/270	17.25@17.40	
U.S. No. 3, 270/300	17.10@17.25	
U.S. No. 1-2, 180/200	17.75@18.25	
U.S. No. 1-2, 200/220	17.75@18.25	
U.S. No. 1-2, 220/240	17.75@18.25	
U.S. No. 2-3, 200/220	17.50@17.75	
U.S. No. 2-3, 220/240	17.25@17.50	
U.S. No. 2-3, 240/270	17.25@17.50	
U.S. No. 2-3, 270/300	17.25@17.35	
U.S. No. 1-3, 180/200	17.50@17.75	
U.S. No. 1-3, 200/220	17.50@17.75	
U.S. No. 1-3, 220/240	17.50@17.75	
U.S. No. 1-3, 240/270	17.25@17.50	
SOWS, U.S. No. 1-3:		Cwt.
270/330 lbs.	16.50@16.75	
330/400 lbs.	16.25@16.75	
400/550 lbs.	15.75@16.25	
LAMBS:		Cwt.
Ch. & pr. aged	18.50@17.25	
Ch. & pr. sprgs.	18.75	

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Apr. 11, were as follows:

CATTLE:		Cwt.
Steers, choice	23.85@24.25	
Steers, good	20.00@23.00	
Heifers, gd. & ch.	20.00@23.40	
Cows, utility	15.75@17.50	
Cows, can. & cut.	13.50@16.00	
BARROWS & GILTS:		Cwt.
U.S. No. 1-2, 200/235	18.25@18.50	
U.S. No. 1-2, 190/250	17.75@18.00	
U.S. No. 2-3, 200/265	17.50@17.75	
SOWS:		Cwt.
275/330, U.S. 2-3	16.25@16.75	
375/500, U.S. 2-3	15.25@16.00	
LAMBS:		Cwt.
Ch. & pr. aged	16.25	
Prime, springers	18.00	

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, Apr. 11, were as follows:

CATTLE:		Cwt.
Steers, choice	24.00@25.50	
Steers, good	22.00@24.00	
Heifers, gd. & ch.	21.50@25.00	
Cows, util. & com'l.	15.00@17.50	
Cows, can. & cut.	13.50@16.00	
Bulls, util. & com'l.	18.00@21.00	
VEALERS:		Cwt.
Choice	none qtd.	
Good & choice	25.00@31.00	
Stand. & good	20.00@26.00	
BARROWS & GILTS:		Cwt.
U.S. No. 1, 180/200	none qtd.	
U.S. No. 1, 200/220	17.90@18.00	
U.S. No. 3, 200/220	17.25@17.35	
U.S. No. 3, 220/240	17.25@17.35	
U.S. No. 3, 240/270	16.75@17.25	
U.S. No. 3, 270/300	16.50@16.75	
U.S. No. 1-2, 180/200	17.75@18.00	
U.S. No. 1-2, 200/220	17.75@18.00	
U.S. No. 1-2, 220/240	17.50@18.00	
U.S. No. 2-3, 200/220	17.25@17.50	
U.S. No. 2-3, 220/240	17.25@17.50	
U.S. No. 2-3, 240/270	16.75@17.25	
U.S. No. 2-3, 270/300	16.50@17.00	
U.S. No. 1-3, 200/220	17.50@17.75	
U.S. No. 1-3, 220/240	17.35@17.75	
U.S. No. 1-3, 240/270	17.00@17.35	
SOWS, U.S. No. 1-3:		Cwt.
270/330 lbs.	16.50@17.00	
330/400 lbs.	16.00@16.75	
400/550 lbs.	15.75@16.25	
LAMBS:		Cwt.
Good & choice	16.00@17.50	
Choice, shorn	none qtd.	

LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Tuesday, Apr. 11, were as follows:

CATTLE:		Cwt.
Steers, choice	22.25@26.00	
Steers, good	20.75@24.50	
Heifers, gd. & ch.	20.50@25.25	
Cows, util. & com'l.	18.50@18.00	
Cows, can. & cut.	14.75@17.25	
Bulls, util. & com'l.	17.75@19.50	
VEALERS:		Cwt.
Good & choice	27.00@32.00	
Calves, gd. & ch.	22.00@25.00	
BARROWS & GILTS:		Cwt.
U.S. No. 1, 200/240	none qtd.	
U.S. No. 1, 220/240	none qtd.	
U.S. No. 3, 240/270	17.50@17.65	
U.S. No. 3, 270/300	17.15@17.50	
U.S. No. 1-2, 180/200	17.50@17.75	
U.S. No. 1-2, 200/220	17.75@17.85	
U.S. No. 1-2, 220/240	17.75@17.85	
U.S. No. 2-3, 200/220	17.50@17.75	
U.S. No. 2-3, 220/240	17.50@17.75	
U.S. No. 2-3, 240/270	17.15@17.50	
U.S. No. 1-3, 180/200	17.50@17.75	
U.S. No. 1-3, 200/220	17.65@17.85	
U.S. No. 1-3, 220/240	17.60@17.85	
U.S. No. 1-3, 240/270	17.50@17.85	
SOWS, U.S. No. 1-3:		Cwt.
270/330 lbs.	16.75@17.00	
330/400 lbs.	16.50@16.75	
400/550 lbs.	16.25@16.50	
LAMBS:		Cwt.
Gd. & ch., sprgs.	15.75@18.50	
Gd. & ch., aged	15.50@16.50	

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Apr. 11, were as follows:

CATTLE:		Cwt.
Steers, ch. & pr.	25.00@27.00	
Steers, std. & gd.	21.00@24.00	
Heifers, gd. & ch.	22.00@23.00	
Cows, util. & com'l.	15.00@18.75	
Cows, can. & cut.	12.50@16.00	
Bulls, util. & com'l.	19.00@21.00	
VEALERS:		Cwt.
Choice & prime	31.00@32.00	
Good & choice	26.00@30.00	
Calves, gd. & ch.	20.00@23.00	
BARROWS & GILTS:		Cwt.
U.S. No. 1, 200/225	17.75	
U.S. No. 1-2, 190/230	17.50	
U.S. No. 2-3, 190/240	17.00@17.50	
U.S. No. 2-3, 240/270	16.50@17.00	
SOWS, U.S. No. 2-3:		Cwt.
300/400 lbs.	15.50@16.00	
400/600 lbs.	15.00@15.25	
LAMBS:		Cwt.
Choice & prime	none qtd.	
Good	16.00@17.00	

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended April 8, 1961, (totals compared) as reported by the U. S. Department of Agriculture:

City or Area	Cattle	Calves	Hogs	Sheep
Boston, New York City area ¹	9,167	9,639	37,617	33,446
Baltimore, Philadelphia	7,181	1,279	26,205	3,569
Cincy., Cleve., Detroit, Indpls.	17,462	3,348	118,889	11,510
Chicago area	15,014	4,819	41,494	6,637
St. Paul-Wis. areas ²	25,558	18,347	91,602	19,288
St. Louis area ³	10,029	1,201	64,596	4,156
Sioux City-So. Dak. area ⁴	22,450	84,041	13,569
Omaha area ⁵	37,847	111	71,598	15,963
Kansas City	15,809	32,058
Iowa-So. Minnesota ⁶	28,890	8,828	246,012	36,248
Louisville, Evansville, Nashville, Memphis	5,337	2,993	57,543
Georgia-Florida-Alabama area ⁷	9,620	3,330	38,146
St. Joseph, Wichita, Okla. City	19,737	890	37,887	12,046
Ft. Worth, Dallas, San Antonio	10,468	3,656	25,049	41,362
Denver, Ogden, Salt Lake City	24,182	188	14,100	38,376
Los Angeles, San Fran. areas ⁸	25,803	1,809	24,681	38,336
Portland, Seattle, Spokane	7,886	191	13,411	4,976
GRAND TOTALS	292,440	60,629	1,014,932	279,479
TOTALS SAME WEEK, 1960	271,328	67,927	1,104,363	232,013

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Augusta, Moultrie and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended April 1, compared with same week in 1960, as reported to the Provisioner by the Canada Department of Agriculture:

	GOOD STEERS		VEAL CALVES		HOGS		LAMBS	
	All wts.		Gd. & Ch.		Grade B ¹		Good	
	1960	1961	1960	1961	1960	1961	1960	1961
Calgary	\$20.15	\$20.60	\$24.35	\$23.40	\$18.13	\$22.60	\$19.60	\$15.00
Lethbridge	20.10	20.75	22.20	22.20	17.94	22.36	18.10	15.85
Edmonton	20.50	20.50	28.50	30.25	18.05	22.55	18.00	15.95
Regina	19.75	20.75	29.75	28.60	18.00	22.00	16.00	16.25
Moose Jaw	19.50	20.50	24.00	24.25	17.75	22.00	16.00	16.25
Saskatoon	20.30	20.50	28.50	28.50	18.00	22.50	17.65	16.00
Pr. Albert	19.90	20.25	27.50	26.50	17.45	21.50	15.75	15.75
Winnipeg	21.03	21.64	30.79	32.40	19.16	23.00	20.35	17.50
Toronto	22.50	23.00	34.50	33.00	21.12	24.50	23.66	20.50
Montreal	22.70	23.65	26.50	26.10	22.60	24.67	21.00	16.00
Spring lambs: Toronto, \$35.61; Montreal, \$50.50.								

SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga., Dothan, Ala., and Jacksonville, Fla., week ended April 8:

	Cattle and Calves	Hogs
Week ended April 8 (estimated)	3,500	20,450
Week previous (six days)	3,278	22,344
Corresponding week last year	3,074	17,437

CANADIAN KILL

Inspected slaughter of livestock in Canada, week ended Apr. 1, compared:

	Week ended Apr. 1	Same week 1960
CATTLE		
Western Canada	16,865	18,006
Eastern Canada	13,600	18,273
Totals	30,465	36,279
HOGS		
Western Canada	41,445	63,374
Eastern Canada	62,287	78,296
Totals	103,732	141,670
All hog carcasses graded	114,204	154,768
SHEEP		
Western Canada	3,261	2,072
Eastern Canada	2,740	2,036
Totals	6,001	4,108

LIVESTOCK RECEIPTS

Receipts at 12 markets for the week ended Friday, Apr. 7, with comparisons:

	Cattle	Hogs	Sheep
Week to date	196,700	258,500	89,300
Previous week	212,600	298,900	104,200
Same wk. 1960	194,600	283,000	91,400

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... Specifically Engineered To
Adhere To the Highest Standards
of Accuracy and Uniformity!



There is definitely a difference in skinless casings! New 1961 Blue Ribbon Wienie-Pak is a remarkably engineered, close tolerance, quality controlled casing that, coupled with the unique Tee-Pak-Trol® System, introduces a new era in sausage kitchen uniformity and provides a solution to the staggering unit package "give-away" problem!

Furthermore, Tee-Pak gives you a new skinless casing size designation that makes sense! New 1961 Blue Ribbon Wienie-Pak is coded with a numbering system

where casing size and stuffed strand diameter are one and the same. This reduces confusion in casing selection, providing another step forward in sausage kitchen uniformity!

Investigate New 1961 Blue Ribbon Wienie-Pak and the Tee-Pak-Trol System now! Get a new standard of sausage kitchen uniformity and make more profit thru controlled unit package weights! Call your Tee-Pak Man soon ... every day gained means more dollars of profit earned!

*Service Mark

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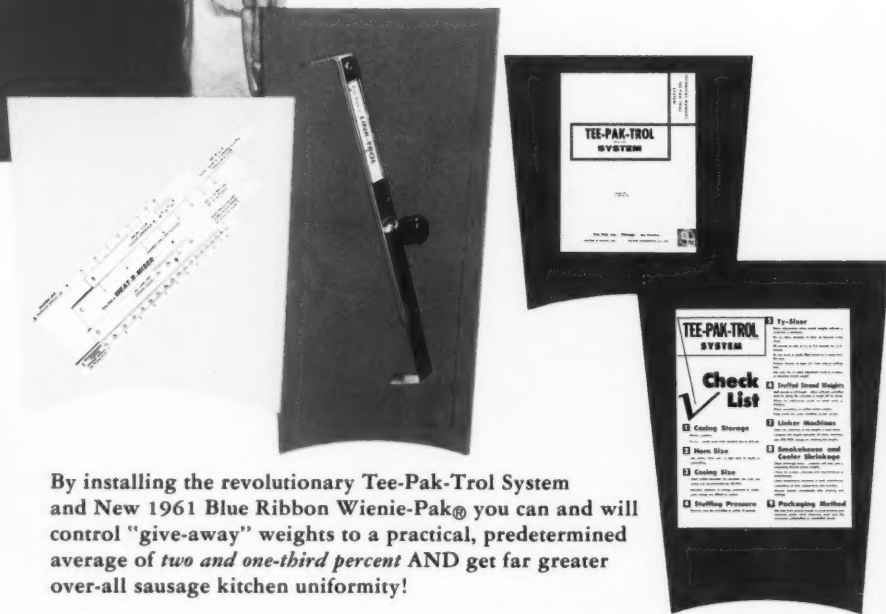
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Revolutionary TEE-PAK-TROL^{*} SYSTEM

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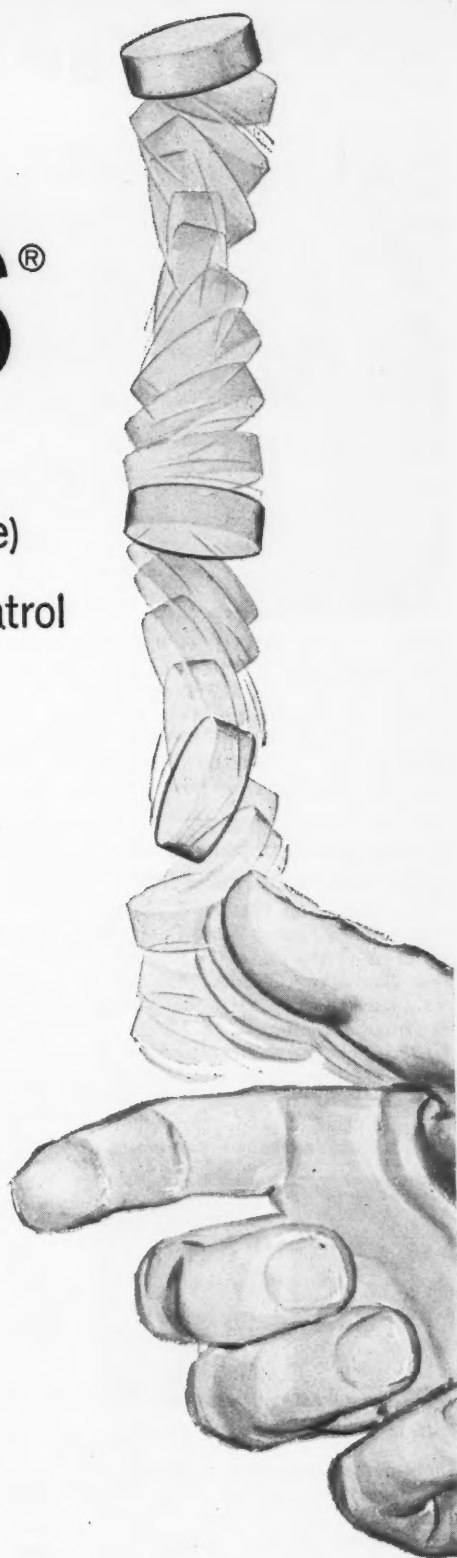
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The Meat Trail...



UNITED STATES EXHIBIT at International Agricultural Fair, he'd in Verona, Italy, March 12-20, is admired by (l. to r.): Robert O'Neill, exhibit director; Clayton E. Whipple, U. S. agricultural attache stationed in Rome; John J. Hamel, jr., secretary-treasurer and executive director of National Renderers Association, and Robert Mannion, marketing specialist, Foreign Agricultural Service, U. S. Department of Agriculture. Display explains to Italian farmers and feed manufacturers how tallow can be profitably used in mixed feeds.

Armour and Company Elects Three New Vice Presidents

The election of WALTER E. CLARK, HARRY O. MATHEWS and CLAIR V. SHORT as vice presidents of Armour and Company, Chicago, has been announced by WILLIAM WOOD PRINCE, chairman of the board.

Clark, elected vice president in charge of labor relations, started with Armour at St. Paul, Minn., in 1937. After 10 years of production experience, he was named assistant man-



CLAIR V. SHORT



H. O. MATHEWS

ager and subsequently manager of the department dealing with labor relations. In his new position, Clark succeeds the late DEAN S. HAWKINS, who died April 1.

Mathews, newly-elected vice president in charge of transportation and distribution, joined Armour in 1952 as general manager of the transportation and distribution division. The new vice president of purchasing,

Short, has been with Armour since 1932, serving as director of purchases for the firm since 1956.

PLANTS

Binswanger Corp. of Philadelphia has been appointed exclusive agent for the sale of the meat processing plant of Philadelphia Boneless Beef Co. at 816-20 Noble st., Philadelphia. The three-story brick and concrete plant, built according to U.S. Department of Agriculture specifications, contains about 36,000 sq. ft. of floor space, including 15,000 sq. ft. under refrigeration.

Markus Packing Co. and Great Western Provision Co., both of Detroit, have merged and formed a new beef breaking and fabricating operation under the name of Great Markwestern Packing Co. The merged firm occupies a new building at 1825 Scott st., Detroit. It contains 10,000 sq. ft. of cooler space and has a capacity for 100 head of cattle. Shipping and receiving rooms are refrigerated and receiving operations are automatic from loading dock to cooler. MARKUS ROHTBART and WERNER OSTEN are owners of Great Markwestern Packing.

Swift & Company has sold its property known as the Hammond plant in the Chicago Union Stock Yards to a new Illinois corporation,

Hammond Warehouse Co. I. A. GRODZINS is president of the new firm. The new company will have freezers, coolers, dry storage facilities and rental space for manufacturing in the plant, which consists of 15 major buildings. Swift will rent space at the Hammond plant to continue manufacturing operations, including beef cutting, frozen meats, casing grading, sewed casings and peanut butter. Office space also will be leased by Swift. Other than landlord-tenant relationship, there is no connection between the new corporation and Swift.

Peter Eckrich & Sons, Inc., Fort Wayne, Ind., has purchased the building at 1272 E. Morgan st., Evansville, Ind., formerly occupied by Canteen Service, Inc., for the purpose of establishing a southwestern Indiana distribution center.

Luer Packing Co., Los Angeles, one of the largest independent meat packers on the West Coast, has closed its doors after more than 50 years of business.

JOBS

The appointment of W. T. LOVGREN as superintendent of the Kansas City, Kan., plant of Wilson & Co., Inc., Chicago, has been announced by J. D. PETRY, Kansas City plant manager. Lovgren succeeds R. H. HARRISON, who is retiring after 33 years of service with the company. Lovgren joined Wilson as a planning and methods engineer at the Omaha plant, subsequently serving as division superintendent and assistant superintendent there. He was named plant superintendent at Denver in 1959 and in 1960 was transferred to the firm's Chicago headquarters as a member of the plant operations division staff, his most recent position. Harrison, who has been superintendent of the Kansas City plant for the past 15 years, joined Wilson in 1928 at Kansas City.

ROBERT HENDERSON has been named sales supervisor for the Detroit sales division of The Rath Packing Co., Waterloo, Ia. Henderson served as district manager of Rath's Cincinnati division for the past three years.

Hartford Provision Co., Inc., Stamford, Conn., has elected four men to newly-created vice presidential positions, LOUIS LOTSTEIN, president, announced. They are HARRY KASDEN, GEORGE CALASS, EMIL NEUMAN and ANDREW PERITICH. Their elevation

is part of the firm's expansion program, which has included the installation of \$50,000 worth of new equipment at the company's plant in New Britain, Conn., and the acquisition of Connecticut Beef Co. of Hartford



H. KASDEN



E. NEUMAN

last January. Kasden, who was elected vice president of sales, is also in charge of procurement for the firm's dairy products and frozen food sections. He has been with Hartford Provision for the past five years. Neuman, who was previously supervisor of production for prepared meat specialties, is the new vice president in charge of production. Calass, a veteran of 12 years' service with Hartford, has been elected vice president of sales at the company's Stamford division. The fourth new vice president, Peritich, has served with Hartford for more than 20 years in nearly every phase of the business. In addition to the

vice presidential appointments, Miss IRENE GRANELLI was named to the newly-established post of assistant controller. Hartford Provision is operated as a family business by the six sons and one daughter of the late SAMUEL LOTSTEIN, who founded the parent firm in Stamford in 1917.

JACK SCHAFFNER has joined the Chicago meat brokerage firm of Corn Belt Brokerage Co., which is headed by BILL MENDELS. Schaffner, whose family founded the now-inoperative Schaffner Bros. Packing Co., Erie, Pa., in 1886, was most recently assistant to vice president E. H. PRICEMAN at Excel Packing Co., Inc., Wichita, Kan., and before that was sales manager at Queen Packing Co., Rochester, N. Y.

The appointment of E. R. EVANS as chief auditor at Canada Packers, Ltd., Toronto, was announced by J. D. EVERS, secretary-treasurer of the firm. Evans joined Canada Packers in 1950 upon graduation from the University of British Columbia.

TRAILMARKS

Officers re-elected at the 11th annual stockholders meeting of Shen-Valley Meat Packers, Inc., Timberville, Va., are R. S. GRAVES, president; G. B. HOLTZMAN, vice president, and A. J. JESSEE, secre-



FLOOR PLAN for 1961 New York State Fair is discussed by Herbert Rumsey, jr. (right), president of Tobin Packing Co., Inc., Rochester, and W. C. Hartman, manager of fair's all-food exposition. Tobin reserved 1,200 sq. ft. of floor space for its exhibition booth at fair, which will be held in Syracuse, September 1-9. Last year, more than two tons of Tobin's "First Prize" cocktail frankfurters were served to about 130,000 persons who visited the firm's exhibit.

tary-treasurer and general manager. In his president's report, Graves asked for more local support in furnishing hogs and cattle to Shen-

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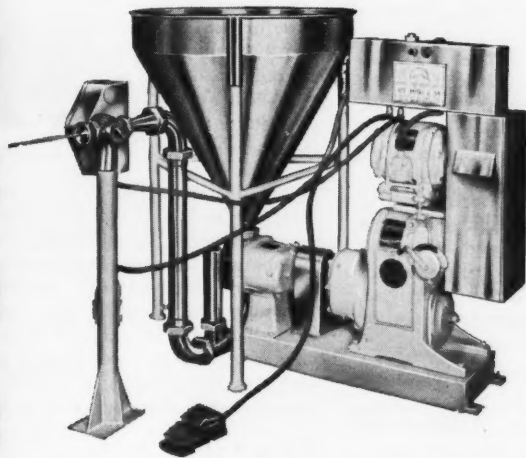
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GOLD HOT DOG award is presented Matthew Buol, sr., (second from left), special sales representative for Hygrade Food Products Corp., Detroit, recognizing "The Meat Industry's Most Outstanding Salesman" on occasion of Buol's 70th birthday and 45th year in meat industry. Shown at dinner at Chicago's Lake Shore Club are (l. to r.): Buol's son, Vern, Hygrade sales executive; Buol; Harley V. McNamara, executive committee chairman, National Tea Co., and Matthew Buol, jr., president of Shoreline Food Brokerage. Several food chains sponsored testimonial which honored Buol for service to meat industry.

Valley. He said that in the 11 years of the plant's existence, the purchase of hogs and cattle from Ohio, Indiana and Illinois has been necessary for operation. Plant production manager F. F. SMITH reported that total production had been the highest in 1960 than in any year since 1956. General manager Jesse listed the total assets and liabilities for the year ended December 31, 1960, at \$2,070,281.

A. STEFFEN and M. BEDKER of Wilson & Co., Inc. Chicago, will discuss "Operation of Full Scale 'Anaerobic Contact' Treatment Plant for Meat Packing Wastes" on Wednesday, May 3, at the 16th annual Purdue Industrial Waste Conference, to be held May 2-4 at the Memorial Center, located on the campus of Purdue University, Lafayette, Ind.

The corporate name of The Wm. Schludenberg-T. J. Kurlde Co., Baltimore, has been changed to Schludenberg-Kurlde Co., Inc.

A report on the proposed reorganization of Turvey Packing Co., Blackwell, Okla., was presented recently to the Blackwell Chamber of Commerce. HARPER POLLING, chamber vice president, said that a movement is under way to raise funds for the purchase of stock in a company that would be organized separately from the present Turvey firm, with a new name and manager. Reorganization plans call for the securing of \$325,000 from the Small Busi-

ness Administration, which in turn is contingent on the raising of \$150,000 to purchase stock in the new company, Polling reported. Stock is being sold at \$10 per share and about \$105,000 already has been raised. According to RAY TURVEY, general manager, the plans call for the purchase of shares owned by him and his brother, SAM, JR., advertising manager, but that their father, SAM, SR., would maintain his present holdings in the company. Polling said that the Turvey firm is currently valued at about \$600,000.

Lykes Bros., Inc., Tampa, Fla., has received the American Humane Association's seal of approval for the humane slaughter of beef animals. The award was presented to CHARLES LYKES, president, and J. B. HAWKINS, general manager, on behalf of the national association and the Florida Federation of Humane Societies. Humane slaughtering methods are used in Lykes' plants throughout Florida and Georgia. Those attending the award presentation at the firm's Tampa plant had an opportunity to observe the use of Thor stunning equipment.

The first public offering of stock of Neuhoﬀ Brothers Packers, Inc., Dallas, Tex., comprising 50,000 shares at \$18.25 per share, was over-subscribed and the books closed soon after the offering was made, announced HENRY NEUHOFF, JR., president. The stock was sold for the account of certain stockholders and

did not represent new financing for the company. Rauscher, Pierce and Co., investment bankers, managed a distributing group of more than 20 Texas securities dealers. The stock was available only to bona-fide residents of Texas. Neuhoﬀ Brothers currently is undergoing a \$1,000,000 expansion program.

PAUL A. GOESER, head of the fresh meats research laboratory of Swift & Company, Chicago, will be a featured speaker at the October 23-27 annual meeting of the National Association of Hotel and Restaurant Meat Purveyors to be held at the Emerald Beach Hotel, Nassau, Bahama Islands. Goeser, who was one of the original four men who developed Swift's ProTen method of tenderizing meat, will speak on ProTen's accomplishments and limitations with particular reference to its applicability in the meat purveying industry.

RAY BRZENK, chief industrial engineer at Patrick Cudahy, Inc., Cudahy, Wis., was the chief speaker at a meeting of the Milwaukee chapter, the Society for the Advancement of Management. His subject was "How Objective Rating Can Reduce Labor Problems."

SAM ROSENTHAL, president of Samuels & Co., Inc., Dallas sausage manufacturer, has been elected to the board of directors of Interstate Life Insurance Co. of Houston.

FRANK E. MCCARTHY, vice president and provisions manager of John Morrell & Co., will move his office from the Morrell plant at Ottumwa, Ia., to the general office in Chicago about June 1, announced W. W. McCALLUM, president. It is felt that McCarthy will be able to handle his responsibilities better from the central location in Chicago, McCallum explained. Other members of Morrell's corporate provisions department will remain in Ottumwa. McCarthy, who joined Morrell in 1934 as a member of the sales department, was named general provisions manager in 1955 and was elected a vice president in 1956.



F. E. MCCARTHY

DEATHS

ERNEST BLESSIE, 62, retired manager at the Los Angeles plant of The Cudahy Packing Co., Omaha, passed away recently.

Protein Foods in 1960's

[Continued from page 20]

either one does occur. I assume instead that the productivity of the national economy will continue to rise sufficiently to give us a continuing 2 per cent increase annually in per capita disposable real income. This is about what we have been experiencing. A continuation of the same should result in further upgrading of demand for choice foods, including the animal products. Thus, I assume a continuing demand for livestock products through the decade aggregating approximately 3 per cent a year.

Returning to the supply side of the question, I see no serious threat to our continued ability to produce these additional quantities. Basically, this is the assumption that our production technology will go forward. There are perhaps two footnotes to add to that point. First, we may at any time experience more adverse weather conditions than we have had in recent years. There has been no widespread drought since the early 1950s. We may get another at any time. And while technology has worked toward minimizing the impact of drought in comparison with earlier times, it still can upset food

production-consumption balances.

The second note is that over the last 20 years almost 50,000,000 acres of crop-land have been released from feeding draft animals and have become available for the production of other crops and livestock. This is a factor no longer working with us because of the low point to which draft animal numbers have declined. Even over the last 20 years the release of crop-land by declining draft animal numbers has added less than 1 per cent a year to crop-land available for other purposes.

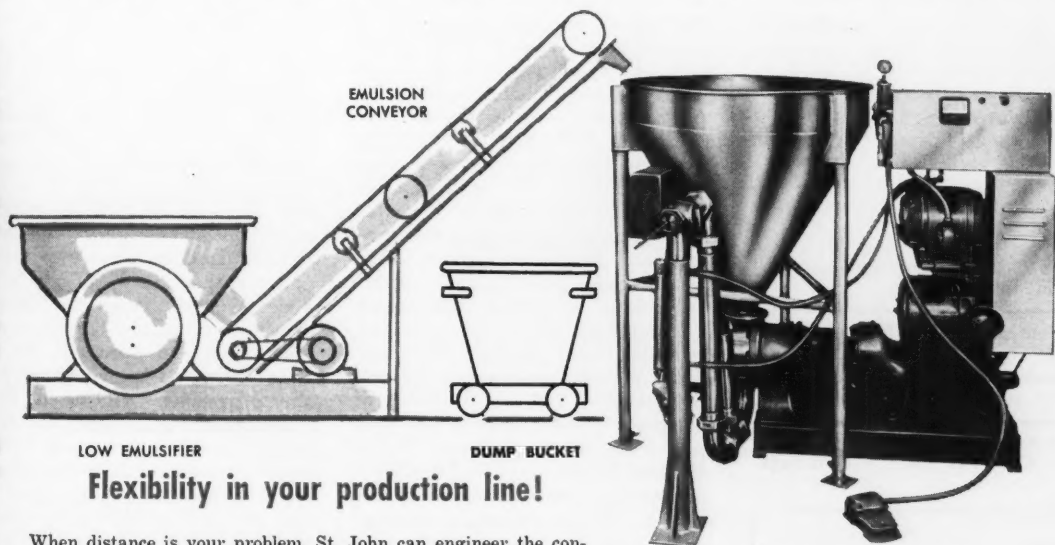
Thus, while I am not eliminating the impact of these points that I called footnotes, I am assuming that no major roadblocks stand in the way of our ability to turn out annual increments of livestock production fully equal to the rising demand—that is ± 3 per cent a year.

There is one other major question to which I would like to make brief reference. This is the circumstance of changing dietary recommendations that conceivably may have an adverse impact on consumer demand for animal-product foods.

DIETARY IMPACT: You are all aware and probably somewhat disturbed over the present alleged relationship between fat ingestion and coronary heart disease. The assumed

sequence is that ingestion of saturated fats elevates serum cholesterol, that this leads to deposition of cholesterol-containing material in the blood vessels, and this in turn to coronary blocks. The statement has been widely made that 41 per cent of the calories in our national average diet are now fat calories, that the proportion of fat calories in our diet has been increasing, that the increase has been largely in animal fats, that the animal fats are most disadvantageous in the cholesterol sequence, and that 41 per cent of fat calories is distinctly too high for health safety.

Informed opinion on the cholesterol sequence is sharply divided. The incidence of heart disease as a cause of death is revealed to be sharply higher in recent decades than were the reported figures in earlier periods. There is competent professional opinion that actual increases in mortality from coronary disease are quite small. Much of the increased coronary death rate is considered to result from more accurate diagnosis of cause of death and even more from the fact that a much larger proportion of the population is living out a full-life span to the age when degenerative disease is the final cause of mortality. If the figures were



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available to prove the point, we might well find that the incidence of coronary disease among those who have lived the traditional span of man is little, if any, greater than in the past.

I have become interested in the question of fat ingestion—that is, the amount of fat we *actually eat* as distinct from the fat calories in our daily *available* food supply. Without going into detail here, the evidence is that national average food ingestion is about 2,600 calories per person per day rather than the full 3,200 calories of daily per capita availability. The 600-calorie difference is food wastage. It is the part of the daily availability at the retail level that we do not eat—that is wasted in distribution, in the kitchen and on our plates. Roughly two-thirds of this wastage—about 400 calories—is fat. It is fat that is trimmed off the carcass-weight of our meat, cooked out of our meat in preparation for the table and not used for food in other forms and fat that we leave on our plates. While it includes a certain amount of other fat wastage, the predominance of it is meat fat.

I am currently attempting to refine these figures and more precisely to establish the points that I am tentatively reporting here. Sometime soon I expect to complete a paper on this question.

ACTUAL INGESTION: However, if the figures are as I now believe they are, the actual ingestion of fat per person per day of the U. S. population is about 105 grams instead of the 148 grams in the daily per capita food availability. Secondly, the apparent present ingestion of 105 grams of fat compares with an apparent 109 grams 20 years ago—that is, the trend of actual fat ingestion has been slightly down instead of up. Still further, the proportion of fat calories in our actual food ingestion per capita is apparently 36 per cent instead of 41 per cent and has neither increased nor decreased over the last 20 years. Again, if these figures are correct, they indicate that the inference of increased coronary disease resulting from increased fat ingestion cannot be right. We may still find that such increased incidence of coronary diseases as may actually have occurred is the result of tension, or sedentary living, or smoking, or some of the other theories that have been advanced along with the fat theory.

As long as the fat question remains a contention, as long as some members of the nutrition and medical professions continue to recommend an avoidance or cautious ap-

proach to animal fats, a much desired high-level of animal product consumption will remain under a relative clod. It is incumbent, therefore, upon the livestock and livestock product industries to promote continuing study of such questions and to take all possible steps to assure that all relevant aspects of such questions are studied in full detail. Final scientific answers might pose problems for the livestock products, but this is not worse than erroneous or incomplete conclusions that would be also, and unjustifiably, detrimental to the livestock industries.

Moreover, the currently significant fats question is not the only example of matters which the livestock industries should be studying or should have studied. Anyone following closely the trends of the broad field of nutrition research must be aware that there are other matters which the livestock industries cannot ignore. Some nutritionists, for example, are raising tentative questions about the optimum level of protein ingestion, with the inference, at least in some cases, that the present level of protein ingestion may be more than optimum.

All such questions stand on the horizon as at least potentially influential on the livestock outlook for the years ahead. What impact actually will be exerted no one can foresee. As long as they exist—and perhaps they will always exist—questions of this kind bear witness to the fact that the livestock industries must be ever aware of, and ever on guard for, the public image of their product.

None of these words should be interpreted as suggesting or condoning the presentation to the public of any erroneous story or promotion idea. My purpose is rather to call attention to the fact that consumer demand is a more perishable potential than is our capacity to produce livestock products. Effective consumer demand is based not alone upon ability to purchase. At least as important is the consumer's desire to purchase. This means that if consumption potentials are to be realized our products must be good in the consumers' definition of good. We must see that they are good, and then we must nurture with care the public image of these products.

I see now no insurmountable clouds on the horizon that should prevent a continued growing market for livestock and the livestock-product industries. I am equally sure, however, that full realization of the potentials cannot simply be taken for granted.

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WANTED TO PURCHASE: AMSCO SHRINK-WRAP TANK. W-178, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

WANTED: 500# Buffalo stuffer, must be in good condition. W-183, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

THE NATIONAL PROVISIONER, APRIL 15, 1961

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PRESSES FOR SALE

FOR SALE: French Oil Co. type 2-S screw type extraction presses, 300 psi, tempering bins, 60 HP motor and drive. Perry Equipment Corporation, 1404 N. 6th St., Philadelphia 22, Pa.

FOR SALE: One BALDWIN-LIMA 1130 ton hydraulic press with spare parts. One FAIRBANKS and one KRON over-head suspension scales, 4000 lb. capacity with beam. Jos. Rosenberg's Sons Inc., 58-64 Townsend Street, Brooklyn 22, N. Y.

FOR SALE: Refrigerated truck 1955 Chevrolet short wheel base, 9 foot body, new Copemantic compressor, ideal truck for sausage route. WOODY'S PACKING CO. ST. MARYS, KANSAS, Phone GE. 7-2760

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Current General Offerings

- 3202—COOKER: Anco 5' x 12', 25 HP. \$1,350.00
- 2945—COOKERS: (2) Dupps 5'x9', 20 HP. \$1,450.00
- 3051—COOKERS: (4)
2—Anco 4 1/2 x 10', jkt. head, 25 HP. ea. \$3,000.00
2—Dupps 5 x 9', jkt. head, 25 HP. ea. \$4,200.00
- 2563—HYDRAULIC PRESS: Dupps "Rujak", 300 ton, w/elec. pump, excellent cond. \$3,250.00
- 2087—EXPELLER: Anderson "Red Lion", 15 HP. mtr. —factory rebuilt \$4,800.00
- 1975—HASHER-WASHER: Anco #65, 30" x 16" cyl. 20 HP. motor \$1,075.00
- 2393—HAM MOLD PRESS: Globe Hay, hydraulic operated \$425.00
- 3141—BUNN TYER: 16" wrap \$250.00
- 3181—OVEN: Superior QR-38, 100 loaf, only used about 2 yrs., 1st class cond. \$575.00
- 3033—BACON FORMING PRESS: Anco model #5800 \$2,350.00
- 2675—PICKLE PUMP: Griffith mdl. 11 "Big Boy" stainless steel, like new condition \$475.00
- 2298—SLICER: U.S. HD#3, w/mtr. & stand \$895.00
- 3140—SLICER: Anco mdl. #832, w/round, oval & square mold holders, 2 1/2' conveyor, 7" Neoprene belt, very good condition \$2,500.00
- 3119—SLICERS: (2) Enterprise, mdl. 480-A, 3/4 HP. mtr., w/mdl. 720-A Weighing device, 1/4 HP. mtr. very good condition ea. \$2,950.00
- 3110—FROZEN MEAT CUTTER: GEMCO 12-24 \$1,350.00
- 2855—FROZEN FOOD SLICER: GEMCO mdl. 2-16, automatic feeder, stainless steel table, Neoprene belt 50" x 15 1/2" wide, 3 HP. reduced to \$2,350.00
- 3139—FROZEN FOOD SLICER: Anco mdl. 833, w/ "B" knife—good condition \$2,000.00
- 2992—FROZEN MEAT CUTTER: Seybold, complete with motor \$475.00
- 3241—OLEO SEEDING TRUCKS: (4) 64" x 33" x 18" deep, RT wheels ea. \$35.00
- 2413—DEEP TYPE HAM & BACON TRUCKS: (13) similar Globe #7280, OAL 63 1/2" x 38 1/2" x 40" high, 20" dia. x 3" RT wheels ea. \$40.00
- 2412—MEAT TRUCKS: (13) similar Anco #371, OAL 65" x 34 1/2" x 41" high, iron wheels ea. \$35.00
- 3217—SMOKESTICK WASHER: Globe \$250.00
- 2301—DISPENSER: Boss #2 \$225.00
- 2758—BEEF TROLLEYS: (650) heavy duty. ea. \$0.75
- 3113—TEE CEE PEELER: w/shaker, ex. cond. \$1,350.00
- 3298—MINCEMASTERS: (2) Griffith mdl. 2500, 85 HP. mtr., w/starter, very good cond. ea. \$3,950.00
- 3115—MINCEMASTER: mdl. 2048, superfine & fine plates, 50 HP. mtr. & str., excel cond. \$2,500.00
- 2760—MINCEMASTERS: (2) Griffith, mdl. 2048, w/ stainless cutting chambers, 50 HP. mtr. \$1,350.00
- 3109—PATTYMAKERS: (8) Hollymatic #54 \$650.00
- 3300—SILENT CUTTER: Buffalo #54-B \$750.00
- 2978—SILENT CUTTER: Buffalo #50, 30 HP. \$975.00
- 3071—SILENT CUTTER: Boss #40A, 7 1/2 HP. motor, good condition \$675.00
- 3111—GRINDERS: (2) Buffalo #63-BG, 20 HP. ea. \$950.00
- 3232—MIXER: Buffalo 200# cap. \$495.00
- 3231—STUFFER: Globe 500# cap. \$1,050.00
- 2987—STUFFER: Buffalo 500# cap. w/air control & 2-stuffing valves \$1,050.00

Consolidation of two Swift & Company West Coast plants has made possible an offering of "hard to get" items at low prices. Here are some of the items available.

- BACON PRESS: Dohm & Nelke, Jr. \$1,650.00
- PICKLE INJECTORS: (2) Anco mdl. 992, w/9-needle heads, 1 HP. mtr. \$1,650.00
- GRINDER: Buffalo mdl. #66BG, 15 HP. and #66BX head \$700.00
- SLICER: U.S. HD mdl. #3, w/shingling conveyor, 1 HP. mtr. \$950.00
- SAUSAGE STUFFER: Randall 200#, w/air piping \$500.00
- SLICER: U.S. mdl. 170GS 1/4 HP. \$700.00
- COMBINATION CASING CLEANING LAYOUT: Globe \$1,100.00
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[Continued from page 87]

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DESIRE: Lines of natural casings, spices or other supplies to sell to meat packers in Ohio, Kentucky, Indiana and Michigan. W-182, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE SUPERINTENDENT: Experienced in inspected and non-inspected houses. Can assume full management of sausage department including purchasing, formulations, costs and personnel. W-170, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT SUPERINTENDENT: Age 34. Desires position with aggressive packer interested in complete control over yields and production. 2 years' practical experience in most departments. W-171, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PREPACKAGING: Familiar with all types of machinery, films and cartons. Know costs, production and controls. Young. Will relocate. W-172, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

HELP WANTED

SALESMAN — MEATS

SOUTH CENTRAL OHIO: Full-line packer wants experienced man in distributive account sales who also has hotel and restaurant sales experience. Good earnings potential on guarantee and commission. Write briefly to Box W-163, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT MANAGER

ESTABLISHED: Slaughter house on west coast, just remodeled for federal inspection, wants man with experience as a livestock buyer, cooler man for selling and able to manage plant. State experience, salary and age. W-168, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED FOOD BROKERS: In principal cities to sell pepper and other spice products to meat packer and wholesale trade for leading spice house. Write Box W-176, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

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Clean—White

Sales Representatives who
Sell to Sausage Makers
Write to
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FULL LINE PACKER: In Ohio has opportunity for alert, progressive manager, capable of growth with the company. Good salary and relocation expenses. Send brief resume in confidence to:

Box W-175, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

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Wanted by progressive southern California packer. Must be capable of selling full line wholesale and chain store accounts and directing sales force. Age 30-50. Send complete resume of experience and give references.

W-173, THE NATIONAL PROVISIONER
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FOOD TECHNOLOGIST: With minimum of 2 years' experience in meat, cheese or poultry fields, to work on existing and new applications of flexible plastic packaging. Plant located in Cedar Rapids, Iowa. Will do laboratory and field development work. Must be willing to travel and relocate. Send complete resume to:

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Attn: Personnel Manager Cedar Rapids, Iowa

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Rapid growth of this well established purveyor requires the creation of a general manager position. This man will relieve the President of sales and production management responsibilities. We desire an energetic, capable, experienced person with background in sales management, (truck route operation desirable—but not essential) operations and general management aptitude. Liberal remuneration policies including profit sharing plan etc. Growth opportunity documented by our past performance. Location western Pennsylvania. If interested mail full resume, in strictest confidence, to Box W-174, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN WANTED: Calling on pork packers, to handle side line of loin paper, sliced bacon folders, frank and sausage folders. Good steady repeat business. Some choice territories available for right men. BORAX PAPER PRODUCTS COMPANY, 350 E. 182nd St., Bronx 57, N. Y. Phone WEllington 3-1188.

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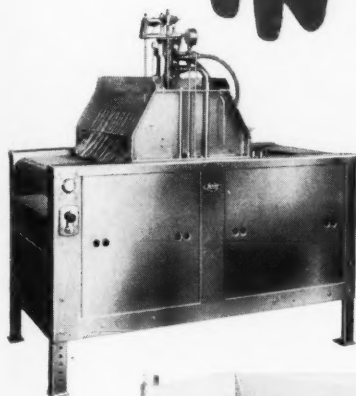
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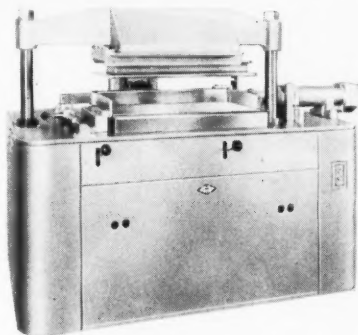
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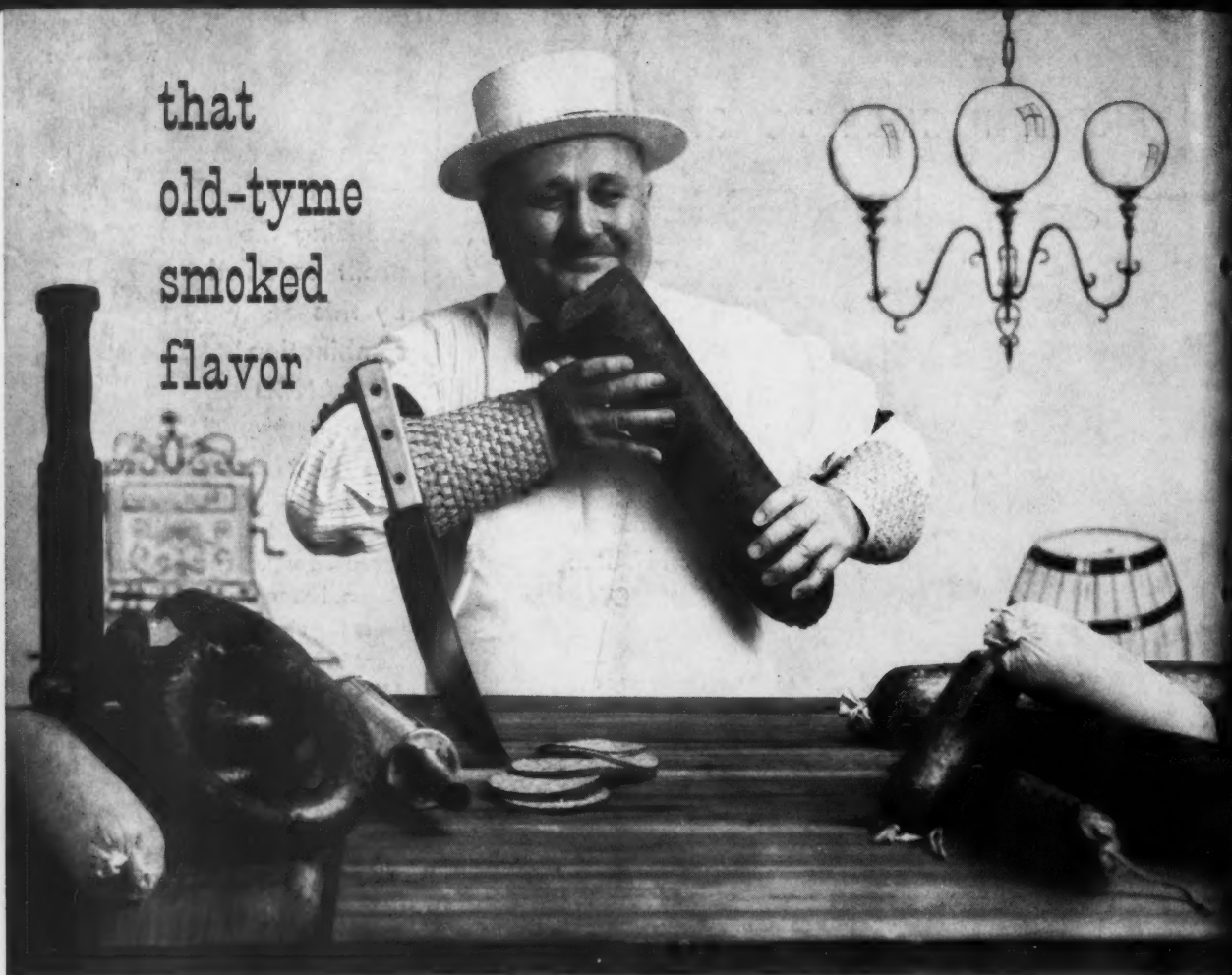


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